

LA BRASSERIE

*Welcome to La Brasserie.
Our Executive Head Chef David Woods and his
brigade are passionate about fresh food.*

*Using the best local and regional ingredients
our aim is to create great modern British dishes
with a French accent that reflect the seasons.*

Bon appétit!

One Course £22.95
Two Courses £29.95
Three Courses £36.95



for culinary excellence
2016 – 2017

To Start

Curry Smoked Monkfish

Artichoke, Chanterelle Mushroom, Capers. £3 supplement

Pulled Pork Rilette

Pickled Mushrooms, Calvados Jelly

“Signature dish”

♡ **Home Cured and Smoked Loch Etive Sea Reared Trout**

Lemon Zest, Horseradish, Wasabi Creme Fraiche, Charred Cucumber

♡ **Lobster, King Prawn and West Country Crab**

Mango, Chilli, Avocado Salad. £5 supplement

Homemade Soup

Inspired by the Days Market

(V) Warm Italian Cheese and Truffle Oil Tart

Shallots, Mushroom, Madeira Onion Gel

Main Courses

♡ **Cornish Lamb Rack and Neck Fillet**

Barley, Pea Puree, Red Wine Jus

“Signature dish”

Slow Cooked Somerset Gloucester Old Spot Pork Belly

Crackling, Calvados Jus, Anise Carrots, Butter Mash

Surrey Farm Grass Fed Dry Aged Beef Steaks and Roasts

*Char-grilled, Confit Tomato, Peppered Cream Cheese,
Red Onion Jam, Choice of Sauce*

Fillet 6oz (170gm) - £9 Supplement

Rib Eye 9oz (250gm) - £7 Supplement

Roasted Corn Fed Chicken Breast

Sauces – *Red Wine Jus, Cognac Peppercorn, Béarnaise*

♡ **Scottish Salmon Two Ways**

Giant Couscous, Fennel Puree, Lobster Sauce

Pot Roast French Guinea Fowl Breast

Red Wine jus, Celeriac, Carrot, Salsify

Yeast Battered Fresh South Coast Fish

Hand-cut Chips, Pickles, Homemade Tartare Sauce

(V) Cheese Croustillant of Roasted Vegetables

Quinoa, Crisp Goat Cheese Bon Bons

Side Dishes

Triple-cooked Hand-cut Frites **£3.60**

Parslied New Potatoes **£3.60**

Butter Mash **£3.60**

Sautéed Wild and Cultivated Mushrooms, Garlic **£5.25**

Panache of Mixed Vegetables **£3.60**

Baby Spinach **£3.90**

Mixed Tomato, Shallot and Chive salad **£4.95**

Dressed Mixed Salad Leaves **£3.50**

House Mixed Salad **£4.95**

Please ask your server if you would like any items prepared in a healthier way.

♡ Food cooked in accordance with healthy eating.

Our non-meat dishes may include dairy products. Weights, where stated, are approximate.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details.

Prices are inclusive of vat at the prevailing rate. An optional service charge of 12.5% will be added to your bill.