

Starters

Soup of the Day Sourdough croutons, toasted seeds (V, GF by request) (*contains milk)	£8.75	Butter roasted scallops Pancetta jam, cauliflower purée, pickled cauliflower (GF) (*contains mollusc + milk)	£17
Asparagus, Crispy Hens' Egg Creamy hollandaise sauce (*contains gluten, milk + sulphites)	£12	Heirloom Tomato Salad With burrata cheese, basil, extra virgin olive oil (GF) (V) (VE on request) (*contains milk)	£11
Seared King Prawns Nduja butter, sourdough breads (*contains shellfish, milk + gluten, *gluten free on request)	£14.95	Ham Hock & Pea Terrine With local seasonal chutney and sourdough toasts (contains: mustard + sulphites, GF available)	£13.95



We recommend pairing with **Ponte Prosecco, Italy**. The crisp and refreshing nature of Prosecco will complement the delicate flavours of the scallops. 125ml | **£8.50**

Mains

Cornfed Chicken Breast Summer truffled mash, caramelised baby onions, pancetta lardons, broad beans, chicken cooking jus (*contains milk + sulphites)	£26	Alfredo Pasta Slow roasted garlic, sauté wild mushrooms, garden peas (V, VE) (*contains gluten)	£19
We recommend pairing with Chianti Classico, Italy . A medium-bodied Chianti with its fruit-forward flavours, herbal notes, and medium tannins can complement the chicken and truffle while cutting through the richness of the dish. 175ml £10.40		We recommend pairing with Tiki Estate Pinot Gris, New Zealand . Light and crisp, a refreshing pairing with the creamy Alfredo pasta. Its citrusy notes and acidity can cut through the richness. 175ml £11.45	
Salmon Fillet Shellfish bisque, asparagus, wilted spinach and samphire (*contains fish, egg, shellfish, milk + gluten)	£26.50	Pan Fried Fillets of Sea Bass Crushed new potatoes with leeks, cider braised leeks, asparagus, cider & herb butter sauce (*contains sulphites, fish + milk)	£27
We recommend pairing with Yalumba Y Viognier, Australia . Viognier is a good match for the richness of the crab sauce while providing floral and fruity notes that can enhance the dish overall. 175ml £8.65		We recommend pairing with Albariño Laxas, Spain . Albariño offers bright acidity, citrus notes, and a hint of salinity that can complement the sea bass and enhance the herb elements of the dish. 175ml £9.60	
Roasted Lamb Rack Confit garlic herb crust, dauphinoise potato, baby vegetables, minted lamb jus (*contains gluten, milk + sulphites)	£35	Short Rib of Beef Shallot & bone marrow mashed potato, baby vegetables, cooking jus (*contains milk + sulphites)	£28.95
We recommend pairing with Terre del Barolo, Italy . Earthy and floral notes, a Barolo can be an excellent choice. The wine's high acidity and firm tannins can cut through the richness of the lamb and complement the herb crust and minted lamb jus. 175ml £12.65		We recommend pairing with Hahn Central Coast Cabernet Sauvignon, USA . Rich, bold flavours of dark fruit, cassis, and a hint of oak. Great robust flavours with firm tannins and balanced acidity. Its flexibility makes it a reliable choice for pairing with a complex and flavourful dish. 175ml £12.15	
Outdoor Reared Pork Chop Paprika butter sauce, new potato, peas, chorizo, spring greens (*contains milk + sulphites)	£27	Smoked Haddock Risotto (*contains egg, milk, fish + sulphites)	£23.00
We recommend pairing with Rag & Bone, Reisling, Australia . The dry Riesling offers a refreshing and aromatic pairing with the pork chop. Its acidity, floral notes, and hint of sweetness can balance the flavours of the dish. 175ml £10.40		Creamy smoked haddock & chorizo risotto, poached hens egg, aged Parmesan	
		We recommend pairing with Cloud Island Sauvignon Blanc, Marlborough, New Zealand it is fresh and juicy with tropical flavours. Its zingy acidity makes it the perfect fish pairing. 175ml £9.10	

Grill

All our steaks are matured for at least 21 days and are finished in a smoked bone marrow butter & accompanied with buttered fine beans, confit tomato, grilled field mushroom, hand cut chips & onion rings (GF) (*contains milk)

10oz Sirloin	£42
10oz Ribeye Steak	£42
9oz Aberdeen Angus Fillet	£48

We recommend pairing with **Alta Vista Estate Premium Cabernet Sauvignon, Argentina**. A full-bodied red wine with rich tannins and flavours of blackcurrant, black cherry, and vanilla complement the steak. 175ml | **£10.75**

Sides

French fries (V)	£5
Truffle & Parmesan Fries (V) (*contains milk)	£6.50
Hand cut Chips (V, VE) (*contains milk)	£5
Truffle & Parmesan Hand cut Chips (V) (*contains milk)	£6.50
Tomato & Basil Salad (V, VE, GF) (*contains sulphites)	£5
Swan mixed Leaf Salad (V, VE) (*contains sulphites)	£5

Puddings

Warm Apple Tarte Tatin Butterscotch sauce, vanilla pod ice cream (*contains gluten, milk)	£9
Glazed Lemon Tart Fresh raspberries, blackcurrant sorbet (*contains egg, gluten, milk)	£9
Warm Chocolate Fondant Hazelnut brittle, chocolate sauce, salted caramel ice cream (*contains gluten, egg, milk, soya, nuts)	£10.50
Strawberry & Raspberry Pavlova Raspberry sauce, sweet vanilla cream (GF) (*contains milk + egg)	£9
Sticky Toffee Pudding Butterscotch sauce, vanilla pod ice cream (GF) (*contains milk + egg)	£9
Passionfruit & White Chocolate Cheesecake Passionfruit sorbet (*contains gluten, milk, egg + soya)	£9
Farmhouse cheese selection Selection of local and European cheeses, artisan crackers, quince, toasted nuts, apple, honey, grapes (*contains milk, sulphites + gluten - gluten free upon request)	£15

Please note we are NOT a 'nut-free kitchen' and due to this cross-contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a manager who will be more than happy to advise.



The Brasserie