



B R A S S E R I E

1786

DINNER MENU

Starter

Tomato Soup with Smoked Cheese, Sundried Tomato & Bacon
Ham Hock, Confit Hens Yolk, Potato Crisps & Picalilli Purée
Beetroot Cured Salmon, Spring Onion & Potato Salad
Poached Chicken, Coriander Quinoa & Spiced Onion Purée
Creamed Wild Mushrooms, Taragon Brioche & Mushroom Ketchup **(V)**

Main

Duck Breast, Sweet Potato, Blood Orange, Pickled Ginger & Salsify
Lamb Cutlet, Faggot, Fondant Potato, Salt Baked Swede & Baby Carrot
Seared Cod, Olive Couscous, Courgette, Smoked Aubergine & Chorizo
Beetroot & Goats Cheese Tortelloni, Walnuts & Balsamic Foam **(V) (N)**
Breast of Pheasant, Parma Ham, Confit Leg Parcel, Boulangère Potato &
Chantenay Carrots

Dessert

Carrot Cake, Raisin Puree, Mascarpone Cream & Carrot Sorbet
Chocolate & Orange Éclair, Orange Panna Cotta & Dark Chocolate Sorbet
Passion Fruit Bellini
Trio of Sorbets
Selection of Cheese & Biscuits
£3.50 supplement

One Course - £20.00

Two Courses - £27.50

Three Courses, Coffee & Petit Fours - £35.00

Liqueur Coffee Supplement - £3.50