



B R A S S E R I E  
1786

## DINNER MENU



Parsnip Veloute, Salt Baked Parsnip & Pickled Peas **(V)**

Ham Hock, Smoked Egg Yolk & Picalilli Puree

Sesame Crusted Jacobs Ladder, Asian Slaw & Beef Consume **(N)**

Mackeral, Pancetta, Braised Baby Gem & Tomato Ketchup

Goats Cheese, Black Olive, Confit Cherry Tomato & Basil **(V)**



Moroccan Spiced Chicken, Apricot Couscous, Tomato & Yoghurt Puree

Slow Cooked Lamb Belly, Creamed Rosemary Potato & Roasted Carrot

Poached Fillet of Pork, Apple Threeways & Calvados Jus

Seared Fillet of Cod, Basil Polenta, Chorizo & Tomato Broth

Truffle Gnocchi, Textures of Cauliflower & Confit Garlic **(V)**



Lemon & Olive Oil Cake, Honeycomb & Honey Ice Cream **(N)**

Pineapple Souffle

Iced Banana Parfait, Banana Doughnut & Dark Chocolate Sorbet

Blood Orange Panna Cotta, Gingerbread & Ginger Sorbet

Deconstructed Passionfruit Cheesecake

Selection of Cheese & Biscuits

**£7.50 supplement**



**One Course - £20.00**

**Two Courses - £27.50**

**Three Courses, Coffee & Petit Fours - £35.00**

**Liqueur Coffee Supplement - £3.50**