



B R A S S E R I E
1786

DINNER MENU



Tomato Consomme, Goats Cheese, Black Olive & Smoked Tomato Sorbet **(V)**

Ham Hock, Pea, Watercress & Mint Salad

Confit Chicken Wing, Textures of Corn & Sherry Glaze

Fillet of Mackerel, Mackerel Tartre, Cucumber & Wasabi

Balsamic Roasted Beetroot, Golden Beetroot & Balsamic Jelly **(V)**



Oriental Marinated Duck Breast, Seared Plum, Soy & Honey Dressing

Poached Sirloin of Beef, Cottage Pie & Red Wine Braised Shallot

Breast of Chicken, Smoked Bacon Crumb, Roasted Onion Puree & Fondant Potato

Confit Fillet of Salmon, Lemon Scented Linguine & Watercress Cream

Bubble & Squeak, Soft Poached Egg **(V)**



Strawberry Parfait, White Chocolate & Lemon Grass

Five Textured Chocolate Cake & Tonka Bean Ice Cream

Baked Fig, Port Syrup, Fig & Vanilla Puree

Cherry Panna Cotta, Amaretto & Almonds **(N)**

Summer Fruit Pudding, Vanilla Ice Cream & Toasted Marzipan

Selection of Cheese & Biscuits

£5 supplement

One Course - £20.00

Two Courses - £27.50

Three Courses, Coffee & Petit Fours - £35.00

Liqueur Coffee Supplement - £3.50