



Brasserie32

Dinner

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STARTERS

Chef's seasonal soup
Please ask your host

Baked Camembert & pulled ham hock fritters
Camembert cheese fondue, beer chutney. *395kcal*

Smoked salmon & lemon parfait
Salmon smoked in Gloucestershire, warm oat & potato cake, roquette. *357kcal*

Prawn cocktail
Cucumber, creamy lemon mayonnaise, Tabasco, hint of sherry. *546kcal*

Creamy mixed mushrooms ✓
King Oyster mushroom, garlic & tarragon sauce, truffle infused seeds, grilled sourdough. *362kcal*

Spiced cauliflower, spinach and lentil pie ✓ ✓
Curried chickpeas, roasted red pepper, coriander cress. *351kcal*

British ham & pickled carrot terrine
Heirloom tomatoes, beetroot, brioche, prune & apple puree, crispy shallots. *278kcal*

Heirloom tomato and Mozzarella salad ✓
Mozzarella pearls, Heirloom tomatoes, guacamole, brioche croutons, Balsamic. *385kcal*

MAINS

Braised beef short rib
Crushed potatoes, celeriac puree, spinach, gremolata, beef jus. *591kcal*
Supplement 5.00
Pair with Bobal, Arrumaco Spain 7.25

Corn-fed chicken breast
Crushed potatoes, creamy garlic mushroom sauce, straw potatoes. *502kcal*

Duo of duck
Sliced duck breast, pulled duck ragu tartlet, spinach, dauphinoise potato, apricot puree, dark cherry sauce. *850kcal*
Supplement 5.00

Bouillabaisse fish stew
Loch-reared trout, clams, mussels with warm crusty bread. *309kcal*

Slow cooked pork cheeks
Truffle polenta cake, peas, soya beans & sugar snaps, crackling crumble. *700kcal*

Risotto verde ✓
Poached egg, asparagus, pea, lemon, spinach, salsa verde, Barbers Cheddar. *1,084kcal*
Vegan option available ✓ *923kcal*
Pair with Picpoul de Pinet, Bain de Soleil France ✓ *8.75*

OVEN TO TABLE

All served with potatoes & seasonal vegetables

Classic fish pie
Trio of fish, creamy Chardonnay sauce. *413kcal*

Mushroom & tarragon suet pudding ✓ ✓
Courgettes, celeriac puree. *863kcal*

Chicken, mushroom & tarragon filo pie
Café de Paris sauce. *741kcal*

Chef's roast of the day
Yorkshire pudding, roast potatoes, rich wine gravy.
Please ask your host

DESSERTS

Baked apple & blackberry oat fruit crumble ✓
Crème Anglaise. *898kcal*

British cheeses ✓
Cricket St Thomas Camembert, Tuxford & Tedbutt Stilton, Barbers mature Cheddar. *677kcal*
Supplement 3.00

Salted caramel chocolate fondant ✓
Whisky whipped cream, ginger nut biscuit crumb. *607kcal*

Strawberry & cream shortbread ✓
Elderflower cream, Aperol syrup. *670kcal*

Affogato ✓
Two shots of espresso, vanilla ice cream. *143kcal*

Eton mess ✓
Raspberry meringue, fresh raspberries, lemon curd, passion fruit. *391kcal*

Enchanted garden
Lemon parfait, chocolate, fruit macaroon, fresh berries. *381kcal*

Food allergy or intolerance?

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more. Calorie information provided for filter tea and coffee doesn't include milk, please refer to hot drinks section for calorie information. *Calorie information includes semi skimmed milk. B32 DINNER 2024

Adults need around 2,000kcal a day

