

# BRASSERIE CHEF'S CHOICE

## STARTERS

### SWEET POTATO FALAFEL

Onion & tomato sauce,  
pickled vegetables (V) (GF)

### CREAM OF CAULIFLOWER SOUP

Bread (v)

### MINI CAESAR SALAD

Cos lettuce, anchovy, Italian  
cheese shavings, croutons,  
Caesar dressing

## MAIN COURSES

### SMOKED SALMON, SPINACH & CREAM CHEESE PASTA

Pine nut & herb crust

### CHICKEN WITH BRIE & SUN BLUSH TOMATOES

Garlic & rosemary roasted  
chorizo, vegetables & potatoes

### ASPARAGUS, LEEK AND POTATO BAKE

Herb sauce (v) (V) (GF)

## DESSERTS

### STICKY TOFFEE PUDDING

Stickier toffee sauce,  
salted caramel ice cream

### MÖVENPICK ICE CREAM

Ask your server for  
recommended flavours

### LEMON POSSET

Berry compote

2 COURSES £22

3 COURSES £25

(v) Vegetarian (V) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via  
QR code or from a team member. All prices include VAT at the current rate

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