



Brasserie32

Dinner

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Two courses for 27.00 Three courses for 32.00

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 5.20
Pair with Bobal, Arrumaco Spain 7.50

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 5.20

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 ✓ 9.25

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 Anglais. 898kcal

British cheeses ✓
Cricket St Thomas Camembert, Tuxford & Tedbutt Stilton, Barbers mature Cheddar. 677kcal
Supplement 3.15

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

Strawberry & cream shortcake ✓
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

Please note a discretionary service charge of 10% will be added to your bill. 100% of all gratuities are passed directly to the team members.

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 RUN ENHANCED 2024

Adults need around 2,000kcal a day

