



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

Pair with Bobal, Arrumaco Spain

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

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

Pair with Picpoul de Pinet, Bain de Soleil France

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

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 RUN 2024

Adults need around 2,000kcal a day

