



# BRASSERIE

## Sunday Lunch

### STARTERS

Citrus cured Loch Duart salmon  
Bromham beetroot and horseradish cream (d/mu/sd/f/e)

Wild garlic focaccia, aged balsamic (g/sd) – £3

Marinated Manchego and Nocellara olives (d/sd/mu) – £4

Warm house nuts (n/p/se) – £3

Spiced spinach falafel, red pepper and almond pesto (sd/n/mu) – £4

Simon Gaskell's Wild Boar charcuterie, pickles and toasted sourdough (sd/mu/g) – £4.50

### MAINS

Roast sirloin of Tim Johnson's beef  
or

Leg of Costwolds lamb

both served with Yorkshire pudding, roasties,  
Bromham vegetables (d/e/g/ce/mu/sd)

Wood roasted bream with garlic prawns, turnip and apple fricassée,  
verjus butter (f/c/mu/sd/d)

Baked Jerusalem artichoke with wood roasted tomato sauce,  
Bromham broccoli, smoked almond pesto (sd/n)

### DESSERTS

Sticky ginger sponge with muscovado roasted pineapple, coconut sorbet (g)

Rhubarb and custard choux buns with rhubarb sorbet (d/g/e)

Dark chocolate tart with orange ice cream (g/d/s/e)

Selection of West Country cheeses with traditional accompaniments (g/d/e/sd)

ADULT THREE COURSES - £44 CHILDREN THREE COURSES - £22

(c) crustaceans, (ce) celery, (d) dairy, (f) fish, (p) peanuts (g) gluten, (l) lupin, (n) nuts, (mo) molluscs,  
(mu) mustard, (s) soya, (sd) sulphur dioxide, (se) sesame seeds

Please note that a discretionary service charge of 12.5% will be added to your food and beverage bill.



Mice  
Tart