

BRASSERIE

joël

French cuisine executed by
HEAD CHEF CEDRIC TOUCHARD

SNACKS & BOARDS

BASKET OF HOME BAKED BREAD <i>Isigny AOP butter</i>	£1.50	CHARCUTERIE PLATTER <i>Dijon mustard and gherkins</i>	£12
GREEN SICILIAN MARINATED OLIVES	£3	FRENCH CHEESE BOARD	£2.90/PIECE

CHILDREN'S MENU £9.90

INCLUDES 2 COURSES AND A JUICE,
AVAILABLE ALL DAY

PRIX FIXE DINNER 5.30PM-7.00PM

3 COURSES £30

PLEASE ASK YOUR WAITER FOR TODAY'S
MENU – MAXIMUM OF 8 PEOPLE

STARTERS

COGNAC AND PISTACHIO TERRINE DE CAMPAGNE <i>Mustard grain dressing, gherkins (gf)</i>	£9
WARM GOAT'S CHEESE AND BEETROOT SALAD <i>Toasted pine nuts, honey balsamic dressing, basil</i>	£9/£17
HOMEMADE FOIE GRAS TERRINE <i>Apple and ginger chutney (df)</i>	£12
ROCKET AND QUINOA TRIO SALAD <i>Fava beans, peas, beans sprouts, aged Parmesan (v,gf)</i>	£7/£13
BAKED NORMANDY CAMEMBERT <i>Honey, rye bread</i>	£9/£15
PAN-FRIED FOIE GRAS <i>Roasted pak choi, wasabi jus, crispy shallots</i>	£16
AVOCADO AND TUNA TARTARE <i>Onion bhaji, coriander mayonnaise</i>	£12
TRADITIONAL FRENCH ONION SOUP <i>Gruyère cheese and brioche croûtons gratinéed (v)</i>	£9
CARROT AND FENNEL SOUP <i>Cumin seed, croutons</i>	£7

MAIN COURSES

FROM THE LAND

LAMB NAVARIN WITH OLIVES AND ORANGE <i>Stew of lamb shoulder, potatoes, carrot, turnips</i>	£17
BEEF BOURGUIGNON WITH BUTTERED POTATO PURÉE <i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions</i>	£18
SLOW COOKED PORK BELLY <i>Potatoes and celeriac gratin, sage, pork jus</i>	£15

FROM THE SEA

PAN-FRIED SCALLOPS <i>Saffron, chicory, carrot puree, Chardonnay and parsley sauce</i>	£25
STONE BASS <i>Graffiti cauliflower, onion and ginger cream, brandade croquette</i>	£18
MUSSELS AND CLAMS MARINIÈRE <i>Homemade squid ink pasta</i>	£20

VEGETARIAN

GNOCCHI AND COMTÉ CHEESE <i>Parmesan cream, Shitake mushroom, rocket, walnuts</i>	£17
BRASSERIE JOËL RATATOUILLE <i>Stew of aubergines and courgettes in tomato sauce, confit garlic</i>	£15
RAVIOLES DU DAUPHINÈ <i>Butter, parsley and comté cheese filling, basil olive oil dressing</i>	£16

LE CHARCOAL GRILL

WHOLE BABY CHICKEN AND LEMON	£19
SCOTTISH SALMON, LIME AND ROCKET (gf, df)	£19
ARGENTINIAN RIB-EYE STEAK 7OZ (gf, df)	£20
DRY AGED BEEF Tournedos Rossini <i>Truffle sauce (gf)</i>	£31
WHOLE SEA BREAM, FENNEL, LEMON OIL (gf, df)	£23
BLACK ANGUS USDA BEEF SIRLOIN 10OZ (gf, df)	£24
BLACK ANGUS BEEF BURGER, Brioche bun 7OZ	£19

Add: blue cheese/matured cheddar £1
bacon £1.50

SIDE DISHES & SAUCES

GREEN BEANS	£3.50	GRATIN DAUPHINOIS	£4.50
ROASTED BABY POTATOES	£3.50	SWEET POTATO FRIES	£4.50
BRAISED CARROTS	£3.50	PEPPER SAUCE	£2.00
FRENCH FRIES	£3.50	RED WINE	£2.00
GREEN LEAVES	£3.50	BÉARNAISE	£2.00
GARLIC SPINACH	£3.50	HOLLANDAISE	£2.00
BROCCOLI	£3.50	TRUFFLE SAUCE	£3.50
MASH POTATO	£3.50	BLUE CHEESE SAUCE	£3.50
TRUFFLE OIL MAC & CHEESE	£4.50		

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate.
For those with special dietary requirements or allergies, please ask for the Manager.