

BRASSERIE

joël

FRESHLY BAKED BRIDOR BREAD
Isigny Normandy butter and A L'Olivier
Cold press Lubéron olive oil

£2.00(per person)

SUNDAY LUNCH MENU

(2 Courses minimum)

2 COURSES £19.⁹⁵

3 COURSES £24.⁹⁵

Children under 12 years are served
child-size portions and are half price

STARTERS

CHESTNUT SOUP £8.⁵⁰
Bacon, croûtons, brioche

CHICKEN AND ORANGE SALAD £7.⁵⁰
Coriander, orange dressing

HOME MADE GRAVLAX £8.⁵⁰
Frisée salad, brioche and horseradish cream

BEETROOT SALAD £7.⁵⁰
Buffalo ricotta

PORCINI RAVIOLI £7.⁵⁰
Rosemary cream

GRILLED AND MARINATED VEGETABLES £7.⁵⁰
Buffalo mozzarella,
Balsamic olive, oil dressing

SAMPLE MENU ONLY. FEBUARY 2012
ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

MAIN COURSES

TRADITIONAL FISH PIE £13.⁵⁰
Prawns, salmon, haddock, leek and frisée salad

ROAST CORN FED CHICKEN £19.⁵⁰
Winter vegetables, lemon crust, thyme jus

CHARGRILLED U.S. SIRLOIN (£4 supplement) £18.⁵⁰
Yorkshire pudding, potato, roast winter vegetables,
Red wine sauce

ROAST SALMON £17.⁵⁰
Traditional ratatouille, fresh rosemary

PORCINI RISOTTO £16.⁵⁰
Parmesan, pea shoots

TRADITIONAL BEEF BOURGUIGNON £16.⁵⁰
Bacon, mushroom, onions

MAIN COURSE TO SHARE (2 PEOPLE)

ROAST SUCKLING PORK SHOULDER £31.⁵⁰
Grilled apple, sweet potato purée

SIDE DISHES

GREEN BEANS £4.⁹⁰

BRAISED CARROTS £4.⁹⁰

ROAST POTATOES £4.⁹⁰

FRENCH FRIES £4.⁹⁰

DESSERTS

CHESTNUT MACARON £7.⁵⁰
Pistachio ice cream

VANILLA CRÈME BRULÉE £6.⁵⁰

PEANUT BUTTER CHOCOLATE MOUSSE £7.⁰⁰
Tonka ice cream

CHOCOLATE PANNA COTTA £6.⁵⁰
Vanilla sauce

SEMI FREDDO £8.⁰⁰
Vanilla ice cream, coffee granite, Chantilly

CHEESE PLATE £3.⁷⁵
Apple and red wine jam, fruit bread

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 who may wish to know about the food ingredients used, please ask for the manager.