

BRASSERIE

joël

French cuisine executed by  
HEAD CHEF JONATHAN CASTAING

## STARTERS

<b>TRIO OF BEETROOT</b> 196kCAL (gf)	<b>£10.00</b>
<i>Beetroot purée, rocket salad &amp; goat's cheese crumble</i>	
<b>SAUTÉED WOOD PIGEON</b> 487kCal	<b>£12.25</b>
<i>Toasted brioche, baby onions, wild mushrooms, chilli &amp; pigeon jus</i>	
<b>FRENCH ONION SOUP</b> 380kCAL	<b>£11.00</b>
<i>Gruyère cheese &amp; croutons</i>	
<b>CRAYFISH COCKTAIL</b> 210kCAL (gf)	<b>£12.50</b>
<i>Spring onion, baby gem, Marie Rose sauce</i>	
<b>SALMON GRAVLAX</b> 207kCAL (gf, df)	<b>£12.75</b>
<i>Beetroot purée, cucumber &amp; honey mustard dressing</i>	
<b>BUTTERNUT SQUASH SOUP</b> 431kCAL	<b>£10.50</b>
<i>Garlic croutons &amp; cream</i>	
<b>HAM HOCK TERRINE</b> 514kCal	<b>£11.25</b>
<i>Leeks &amp; wild mushrooms, cranberry purée &amp; grilled ciabatta bread</i>	

## SIDE DISHES

<b>SWEET POTATOES FRITES</b> 339kCAL (df)	<b>£4.75</b>
<b>POMME FRITES</b> 300kCAL (df)	<b>£4.75</b>
<b>POMME PURÉE</b> 300kCAL	<b>£4.75</b>
<b>ROSEMARY NEW POTATOES</b> 250kCAL (gf, df)	<b>£4.75</b>
<b>CAULIFLOWER GRATIN</b> 315kCAL	<b>£5.00</b>
<b>GREEN BEANS &amp; SHALLOTS</b> 88kCAL (gf, df)	<b>£5.50</b>
<b>GRATIN DAUPHINOIS</b> 380kCAL (gf)	<b>£4.75</b>
<b>BRUSSELS SPROUTS &amp; POMEGRANATE</b> 183kCAL (gf, df)	<b>£4.75</b>
<b>TRIO OF ROASTED CARROTS</b> 164kCAL (gf, df)	<b>£4.75</b>
<b>ROASTED ROOT VEGETABLES</b> 222kCAL (gf, df)	<b>£4.75</b>
<i>Parsnip, carrots, turnip &amp; sweet potatoes</i>	

## MAIN COURSES

## MEAT

<b>BEEF BOURGUIGNON</b> 444kCAL	<b>£29.50</b>
<i>Joël's signature dish of slow cooked beef with baby carrots, wild mushrooms and baby onion in a red wine sauce</i>	
<b>MARINATED BABY CHICKEN</b> 740kCal (gf)	<b>£26.00</b>
<i>Winter coleslaw salad, tomatoes on the vine &amp; gravy</i>	
<b>GUINEA FOWL</b> 680kCal (gf)	<b>£29.50</b>
<i>Creamy grain mustard, leek &amp; baby herbs</i>	
<b>LAMB SHANK</b> 921kCal (gf, df)	<b>£26.50</b>
<i>Carrots, garlic confit &amp; red wine sauce</i>	
<b>TRADITIONAL COQ AU VIN</b> 480kCal (gf, df)	<b>£27.50</b>
<i>Baby carrots, wild mushrooms, baby onions &amp; red wine sauce</i>	
<b>PAN FRIED DUCK BREAST</b> 593kCal (gf)	<b>£26.50</b>
<i>Butternut squash purée, sautéed kale &amp; orange sauce</i>	

## FISH

<b>FRESH PAPPARDELLE PASTA</b> 850kCal	<b>£27.75</b>
<i>Mussels, clams &amp; spicy tomato sauce</i>	
<b>GRILLED SALMON DARNE</b> 651kCal (gf)	<b>£28.50</b>
<i>Homemade tartar sauce &amp; micro cress salad</i>	
<b>ROASTED MONKFISH</b> 563kCal (gf)	<b>£28.50</b>
<i>Wine sauce</i>	
<b>PAN-FRIED COD</b> 543kCal (gf)	<b>£27.50</b>
<i>Jerusalem artichoke purée, artichoke flakes &amp; lemon butter sauce</i>	
<b>VEGETARIAN</b>	
<b>BAKED MARINATED AUBERGINE</b> 364kCal	<b>£19.50</b>
<i>Pumpkin, feta cheese &amp; basil tomato sauce</i>	
<b>RATATOUILLE</b> 260 kCal (gf, df) (V)	<b>£18.00</b>
<i>Aubergines, courgettes, tomatoes &amp; piperade sauce</i>	
<b>PAN-FRIED GNOCCHI</b> 1177kCal	<b>£19.95</b>
<i>Parmesan cheese, truffle sauce, wild mushroom &amp; sundried tomatoes</i>	

## SNACKS &amp; BOARDS

<b>BREAD BASKET</b> 900kCAL	<b>£2.50</b>
<b>HUMMUS AND MOUTABAL</b> 550kCAL	<b>£7.50</b>
<i>Italian bread</i>	
<b>MARINATED SPICY OLIVES</b> 81kCAL (gf, df)	<b>£6.50</b>
<b>CRISPY CALAMARI</b> 400kCAL	<b>£6.50</b>
<i>Aioli sauce</i>	

## CHARCOAL GRILL

<b>PORK CHOP</b> 300kCAL (gf, df)	<b>£21.50</b>
<b>BEEF BURGER</b> 908kCAL	<b>£20.00</b>
<i>Add cheese</i> 52kCAL	<b>£1.80</b>
<i>Add bacon</i> 42kCAL	<b>£1.80</b>
<b>T-BONE STEAK</b> 1098kCAL (gf)	<b>£39.95</b>
<i>Truffle butter</i>	
<b>RIB-EYE STEAK</b> 619kCAL (gf, df)	<b>£29.50</b>
<b>SIRLOIN STEAK</b> 8 OZ 508kCAL (gf, df)	<b>£31.50</b>
<b>CÔTE DE BOEUF</b> 998kCAL (gf, df)	<b>£37.95</b>
<b>SELECTION OF SAUCES</b>	<b>£2.95</b>
<i>Shallot (gf, df), mushroom (gf) peppercorn (gf) red wine sauce (gf, df) &amp; béarnaise</i>	

## SIDE SALADS

<b>NIÇOISE SALAD</b> 380kCAL /510kCAL (gf, df)	<b>£7.00/£14.85</b>
<i>Tuna, quail egg, potatoes &amp; French beans</i>	
<b>DUO OF CHICORY SALAD</b> 91kCAL/210kCAL (gf)	<b>£7.50/£14.85</b>
<i>Roast pumpkin, pumpkin seeds, walnuts shaved Parmesan, black garlic dressing</i>	
<b>CRISPY DUCK SALAD</b> 180kCAL/362kCAL (df)	<b>£9.50/£16.85</b>
<i>Baby gem salad, pickled cucumber, pomegranate &amp; orange dressing</i>	
<b>HEIRLOOM</b>	
<b>TOMATO SALAD</b> 95kCAL/190kCAL (gf, df)	<b>£7.50/£14.85</b>
<i>Red onions, pine kernel &amp; balsamic dressing</i>	
<b>ROMAINE CAESAR SALAD</b> 402kCAL/739kCAL (V)	<b>£7.00/£14.85</b>
<i>Parmesan cheese, anchovies &amp; pesto croutons</i>	
<b>HERITAGE</b>	
<b>CARROT SALAD</b> 124kCAL/248kCAL (gf, df)	<b>£8.00/£15.85</b>
<i>Mesclun salad, walnuts &amp; orange vinaigrette</i>	

PLEASE NOTE: THE RECOMMENDED DAILY CALORIE INTAKE IS 2000 KCAL FOR WOMEN AND 2500 KCAL FOR MEN. ALL CALORIES PROVIDED PER DISH ARE BASED ON 1 SERVING

## CHILDREN'S MENU £18.00

Includes a main course, a dessert & a fruit juice

PRIX FIXE DINNER  
3 COURSES £35

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

## DESSERTS

<b>LEMON &amp; VANILLA DÉLICE</b> 450kCAL	<b>£11.00</b>	<b>CHOCOLATE BROWNIES</b> 707kCAL (gf, ve)	<b>£11.25</b>
<i>Vanilla sponge, lemon mascarpone cream, lemon syrup, vanilla Chantilly</i>		<i>Peanuts, banana, coconut cream &amp; chocolate ganache</i>	
<b>APPLE TART TATIN</b> 550kCAL	<b>£10.50</b>	<b>CHEESE PLATTER</b> 647kCAL	<b>£12.50</b>
<i>Vanilla ice cream</i>		<i>Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney &amp; crackers</i>	
<b>VANILLA CRÈME BRÛLÉE</b> 451kCAL	<b>£10.75</b>		

(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.

Connect with us [brasseriejoel.co.uk](http://brasseriejoel.co.uk)



@BrasserieJoel



facebook.com/brasseriejoel



@brasseriejoel



pphe  
HOTEL GROUP

PARK  
PLAZA

artotel

HOLMES  
HOTEL GROUP

AMARA  
HOTELS  
RESORTS

AMARA  
RESORTS

PARTNER BRAND  
RADISSON  
COLLECTION