

BRASSERIE

joël

French cuisine executed by
HEAD CHEF JONATHAN CASTAING

SNACKS AND BOARDS

BREAD BASKET 52 kCal	£2.50
FRENCH CHARCUTERIE 126 kCal	£12.75
FRENCH DIP WITH ITALIAN BREAD 478 kCal Piperade, tapenade and provençale anchoïade	£8.25
PROVINCIAL DIPS WITH CRUDITÉS 170 kCal Cucumber, baby carrots, radish, cauliflower and endives	£10.50

STARTERS

DEEP FRIED CALAMARI AND PRAWNS 309 kCal Served with aioli	£10.25
MUSSELS Á LA MARSEILLAISE (GF, DF) 272 kCal Shallots, garlic, tomatoes, white wine and coriander	£11.75
TUNA TARTARE (GF) 209 kCal Avocado mousse, shallots and lemon oil	£12.50
FRENCH ONION SOUP 126 kCal Gruyère cheese, croutons	£9.00
ASPARAGUS WITH POACHED EGG (GF) 309 kCal Beetroot, green peas, broad beans, Parmesan cheese and hollandaise sauce	£10.50
CHICKEN LIVER SAUTÉ 514 kCal Toasted brioche, baby onions and wild mushrooms	£10.50
FRIED POLENTA PROVENÇAL (V) 675 kCal Harissa mayonnaise, sun-dried tomatoes and basil	£8.75

SIDE DISHES

FRITES 254 kCal	£4.25
POMME PURÉE 254 kCal	£4.50
CAULIFLOWER GRATIN 273 kCal	£4.50
FRENCH BEANS 445 kCal	£4.75
GRATIN DAUPHINOIS 197 kCal	£4.50
ROASTED CHANTENAY CARROT 90 kCal	£4.00
SPINACH WITH GARLIC 91 kCal	£4.00

MAIN COURSES

MEAT

ROAST BABY CHICKEN 724 kCal Frites, garlic and herb mayonnaise	£22.00
BEEF BOURGUIGNON (GF) 673 kCal Carrots, mushrooms, bacon, baby onions and pomme purée, red wine sauce	£23.00
ROAST PORK SHANK 405 kCal Roast potatoes, garlic, thyme and grain mustard jus	£25.00

FISH

COD A LA NIÇOISE 341 kCal French beans, shallots, peppers, tomatoes and olives, served with olive oil pomme purée	£21.50
SEAFOOD TAGLIATELLE 643 kCal Mussels, prawns, clams, garlic and white wine sauce	£23.50

VEGETARIAN

STUFFED BAKED COURGETTES (V) 147 kCal Stuffed with onions, tomatoes, garlic and diced courgettes	£18.50
BRASSERIE JOËL RATATOUILLE (V) 182 kCal Aubergines, courgettes, tomatoes and piperade sauce	£16.00

CHARCOAL GRILL

RIB-EYE STEAK 8oz 414 kCal	£28.75
SIRLOIN STEAK 8oz 619 kCal	£30.75
BAVETTE STEAK 7oz 576 kCal Served with shallot sauce and French fries	£26.50
CÔTE DE BOEUF 13oz 866 kCal	£37.75

SIDE SALADS

NIÇOISE SALAD 159 kCal Tuna, quail egg, potatoes and French beans	£6.75
ROASTED BEETROOT SALAD (V) 163 kCal Feta cheese, tomatoes, cucumber and mixed leaves	£6.50
ROASTED MEDITERRANEAN SALAD (V) 195 kCal Artichoke, peppers, tomatoes, olives and pomegranate	£6.50
ROMAINE CAESAR SALAD (V) 402 kCal Anchovies, Parmesan cheese and pesto croutons	£6.00
SUPER FOOD SALAD (V) 114 kCal Kale, broccoli, quinoa, orange, pumpkin seeds, tomatoes and blueberries	£6.50
HERITAGE TOMATO SALAD (V) 102 kCal Olive oil and balsamic vinegar	£6.00

DESSERTS

CAFÉ LIÉGEOIS 426 kCal Coffee ice cream, chantilly, milk panna cotta and speculoos crumble	£11.75	APPLE TART TATIN 341 kCal Vanilla ice cream	£10.50
CHOCOLATE CARAMEL MOUSSE 779 kCal Salted peanut praline and soft caramel	£12.50	CHEESE PLATTER 647 kCal Roquefort, Brie, cheddar, goat's cheese, grapes, celery, onion chutney and crackers	£12.50
PEACH TART 997 kCal Fresh fruits, mint, lime chantilly and almond dacquoise	£12.75		

The recommended daily calorie intake is 2000 kCal for women and 2500 kCal for men.

All calories provided per dish are based on one serving.

(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.