

French cuisine executed by
HEAD CHEF JONATHAN CASTAING

STARTERS

VEGETABLE TERRINE (gf, df) 329kCal Tomato & mint salsa, pea coulis	£11.25
BAKED CAMEMBERT WITH HONEY 521kCal Roasted garlic, thyme, fennel & plum rye bread	£11.00
FRENCH ONION SOUP 380kCal Gruyère cheese & croutons	£11.00
PAN FRIED SCALLOPS (gf) 387kCal Sautéed broad beans, crispy Parma ham & Beurre Blanc	£13.95
HAM HOCK TERRINE 514kCal Wild mushrooms, cranberry purée & grilled ciabatta bread	£11.25
PARMA HAM (gf, df) 328kCal Watermelon soup, pearl cantaloupe melon & micro cress	£11.75
WHITE & BROWN CRAB DOME 343kCal Trout caviar & crispy ciabatta bread	£13.95
BURRATINA (gf) 400kCal Gazpacho & green tomato brunoise & baby basil cress	£11.95

SIDE DISHES

POMME FRITES (df) 300kCal	£4.75
POMME PURÉE 300kCal	£4.75
SPICY POTATOES WEDGES (gf, df) 250kCal	£4.75
GREEN BEANS & SHALLOTS (gf, df) 88kCal	£5.50
GRATIN DAUPHINOIS (gf) 380kCal	£4.75
SUGAR SNAPS (df) 222kCal Garlic & panko crumbs	£4.75
ASPARAGUS & SHALLOTS (gf, df) 49kCal	£5.25
PETITS POIS À LA FRANÇAISE (gf, df) 198kCal	£4.75
TOMATES À LA PROVENÇALE (gf, df) 30kCal Thyme, onions, olive oil	£4.75

DINNER SPECIAL

DELUXE CLUB SANDWICH 959kCal Chicken breast, bacon, lettuce, tomato, egg, mayo Served with fries	£22.00
SEARED STEAK SANDWICH 751kCal Ciabatta bread, tomato, baby gem lettuce & onion compote Served with fries	£24.00
SAUSAGE AND MASH 757kCal Onion gravy	£18.00
TRADITIONAL COTTAGE PIE 989kCal Beef, green peas, carrots & onion	£24.00
FISH AND CHIPS 761kCal Tartare sauce	£24.00

MAIN COURSES

MEAT

MARINATED BABY CHICKEN (gf) 740kCal Summer coleslaw salad, tomatoes on the vine & gravy	£26.00
LAMB SHANK (gf, df) 921kCal Carrots, garlic confit & red wine sauce	£26.50
SLOW COOKED PORK BELLY (gf, df) 450kCal Caramelised apple & apple pork jus	£25.50
CORN FED CHICKEN BALLOTINE 680kCal Stuffed with spinach, sautéed green peas & creamy chorizo sauce	£27.75
LAMB RUMP (gf) 900kCal Purple potatoes puree & crisp, mint jus	£28.50
BEEF BOURGUIGNON (gf, df) 444kCal Joël's signature dish of slow cooked beef with baby carrots, wild mushrooms & baby onion in a red wine sauce	£29.50

FISH

FRESH SQUID INK PASTA 1125kCal King prawn, white crab & brown crab sauce	£26.50
GRILLED SALMON DARNE (gf) 651kCal Homemade tartar sauce & micro cress salad	£28.50
PAN FRIED SEABASS FILLET (gf, df) 350kCal Warm fennel salad & Vierge sauce	£26.75
RED MULLET (gf, df) 325kCal Yellow and green courgette spaghetti, asparagus sauce, tomato concasse with fresh herbs	£27.95

VEGETARIAN

CIPRIAN'S STUFFED ROAST PEPPER (df) 425kCal Mediterranean couscous, smoked paprika & tomato sauce	£19.75
RATATOUILLE (gf, df) (V) 260kCal Aubergines, courgettes, tomatoes & piperade sauce	£18.00
PAN-FRIED GNOCCHI 1177kCal Peas & Parmesan sauce, sautéed spinach with green peas, shaved Parmesan & baby hearbs	£20.50

3 COURSES SET MENU £30 / 2 COURSES SET MENU £25
PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE

FAMILY MENU £90.00
BASED ON 2 ADULTS AND 2 CHILDREN DINING
INCLUDES 3 COURSE SET MENUS FOR THE PARENTS AND CHILDREN'S MENUS
£18.00 per each additional child
NOT AVAILABLE IN CONJUNCTION WITH THE I-FAMILY PACKAGE

CHILDREN'S MENU £18.00
Includes a main course, a dessert & a fruit juice

CHARCOAL GRILL

BEEF BURGER 908kCal Add cheese 52kCal Add bacon 42kCal	£20.00 £1.80 £1.80
CÔTE DE BOEUF SHARING 35.27 oz (gf) 1100kCal Béarnaise sauce & peppercorn sauce	£79.85
PORK CHOP (gf, df) 300kCal	£21.50
RIB-EYE STEAK 7 oz (gf, df) 619kCal	£29.50
SIRLOIN STEAK 8 oz (gf, df) 508kCal	£31.50
SELECTION OF SAUCES Shallot (gf, df), mushroom (gf) peppercorn (gf) red wine sauce (gf, df), béarnaise sauce, blue cheese sauce	£2.95

SIDE SALADS

NIÇOISE SALAD (gf, df) Tuna, quail egg, potatoes & French beans	£7.00/£14.85 380kCal/510kCal
FENNEL SALAD (gf, df) Red apple, rocket salad, orange segments, radish, pickled fennel & citrus dressing	£7.50/£14.85 48kCal/150kCal
CRISPY DUCK SALAD (df) Baby gem salad, pickles, pomegranate & orange dressing	£9.50/£16.85 180kCal/362kCal
HEIRLOOM TOMATO SALAD (gf, df) Red onions, pine kernel & balsamic dressing	£7.50/£14.85 95kCal/190kCal
ROMAINE CAESAR SALAD (V) Parmesan cheese, anchovies & pesto croutons Add grilled chicken breast 106kCal Add grilled tuna 225kCal	£7.00/£14.85 402kCal/739kCal £6.00 £8.00
SEASONAL SUMMER SALAD (gf, df) Sugar snap, avocado, grilled papaya, cashew nuts & raspberry dressing	£7.50/£14.85 82kCal/180kCal

SNACKS & BOARDS

BREAD BASKET 900kCal	£4.50
MARINATED SPICY OLIVES (gf, df) 81kCal	£6.50
CRISPY CALAMARI 400kCal Aioli sauce	£6.50

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

DESSERTS

CHOCOLATE BROWNIE (gf)(ve) 707kCal Peanuts, banana, coconut cream & chocolate ganache	£11.25	CHEESE PLATTER 647kCal Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney & crackers	£12.50
APPLE TART TATIN 550kCal Vanilla ice cream	£10.50	VANILLA CRÈME BRÛLÉE 451kCal	£10.75
BLACK FOREST CAKE 1009kCal Chocolate sponge, vanilla cream, candied cheery, cherry gel & chocolate sorbet	£11.00	HAZELNUT TART 744kCal Hazelnuts sable, hazelnut & orange frangipane, mascarpone cream & vanilla ice cream	£11.25

(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.

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HOTEL GROUP

PARK PLAZA art'otel HOMES
RADISSON COLLECTION