

BRAMLEYS

BRASSERIE:BAR

GROUP DINING MENU

Welbeck Bakehouse Sourdough, Bordersfield Rapeseed Oil, Sea Salt

Starters

Bramley's Black Pudding Croquette, Burnt Onion Puree, Apple & Celery Cress

Ham Hock & Pea Pressing, Fresh Pea & Mint salad, Sourdough Croutes

Chargrilled Asparagus, White Bean & Wild Garlic Hummus, Hazelnut Dressing

Main Course

Chargrilled Middle Easterner Lamb Rump, Courgette, Chickpea Puree, Baba Ganoush, Harissa Tagine Jus

Burnt Aubergine & Spinach Curry, Tahini sauce, Saffron Sella Rice & Barberries, Tomato & Coriander Salad, Flatbread

Pan Roasted Fillet of Hake, Bouillabaisse Sauce, Shaved Fennel, Chorizo & Saffron Potatoes, Aioli & Croutes

Desserts

Chocolate & Raspberry Delice, Raspberry Sorbet, Chocolate Soil

Frozen Strawberry Soufflé, Poached Strawberry, Sable Breton Biscuit

Yoghurt Pannacotta, Almond & Honey Granola, Fig Caramel

Please note that changes may be made due to availability of seasonal produce

"We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any dietary requirements, please inform a member of staff before ordering."