

# Brula

Restaurant, Private Rooms  
& Outside Catering

## Cocktail du Jour

French 75 8.50

Champagne, Gin, lime juice & sugar

Salad of barrel aged feta with aubergine, pistachios and honey dressing 7.50

Home cured salmon gravadlax, celeriac rémoulade and Cornish crab with pickled Granny Smith apple 9.50

Rabbit, ham and tarragon terrine with black olives and a hazelnut and gentleman's relish crouton 8.50

Fillet of mackerel with a salad of candied and golden beetroot, watercress, orange and horseradish cream 8.00

Breast of wood pigeon, Puy lentil rösti, caramelised onion tortellono and damson sauce 9.50

Burgundian snail vol au vents with chicken hearts, Scottish girolles and red wine sauce 9.00

Chicken liver parfait and Port jelly with pickled cucumber, onion marmalade and warm brioche 7.50

Celeriac and Berkswell cheese gratin with pine nut gnocchi, wild mushrooms and a saffron cream sauce 14.50

Fillet of Cornish pollack with chorizo crust, coco bean purée, a walnut and basil pesto, beetroot and cavolo nero 17.00

Sauté of king scallops, creamed endive, Jerusalem artichoke mousseline and red wine sauce 18.50

16 hour cooked pork belly with prune sarladaise, butternut squash purée, salsify ribbons and black pudding 16.50

Scotch Ongle steak and oxtail croquette, dauphinoise potatoes, Scottish girolles and red wine sauce 17.50

Guinea fowl breast with walnuts and Agen prunes, orange gremolata, boudin blanc and wild mushrooms 19.50

Roast Berkshire Downs lamb with roasted tomatoes and anchovies, spinach, persillade and red wine sauce

Warm frangipane with Twickenham honey, Chantilly cream, Porto grapes, pistachios and honeycomb 7.50

Chouquettes with chocolate mousse, vanilla ice cream and salt caramel sauce 6.50

Crème brûlée 6.50

Apple and pear nut crumble tart, crème anglaise and blackberry ice cream 7.50

Warm chocolate sponge, orange custard, coffee ice cream and candied walnuts 7.50

A selection of English and French cheeses with seasonal accompaniments 11.00

A 12.5% discretionary gratuity will be added to your bill

*Our produce is purchased and prepared freshly each day; please be understanding if any dishes are unavailable  
Please let us know if you have any specific dietary requirements and we will be happy to assist you with your choice*