

# Brula

Restaurant & Private Rooms

## Cocktail du Soir

Champagne with elderflower and apple juice

## Starters - £ 6.75

Chilled pea and mint soup with poached brown shrimps, grated egg and lemon crème fraîche  
'Petit pot' of girolles and gruyère with deep fried polenta and an almond, radish and carrot salad  
Devonshire crab mayonnaise with fennel and pickled cucumber and a pimento, apple and sorrel salsa (supplement £ 2.00)  
Jambon persillé with egg and caper dressing, hazelnuts, air dried tomatoes and black olives  
Confit duck leg with Agen prunes and roast walnuts, celeriac rémoulade, orange, mustard cress and sauce verte  
Chicken liver parfait with onion marmalade and toasted brioche  
Burgundian snails and 'hachis Parmentier' with persillade (+10 minutes)

## Main Courses - £ 15.75

Goat's cheese and pine nut ravioli with grilled red peppers, broad beans and a saffron and sage beurre noisette  
Filet of Cornish mackerel with a warm salad of Jersey Royals, samphire, sauce vierge and aioli  
Wild sea trout and spring onion pancake with sautéed spinach, dill cream sauce and salmon caviar (supplement £ 2.00)  
Slow cooked belly of pork, caramelised apple and black pudding with creamed courgettes and crackling  
Grilled Scotch Onglet steak with pommes purée, baked creamed vine tomato, caramelised shallots and red wine sauce  
Roast Berkshire Downs lamb with buttered salsify, carrot purée, tarte pissaladière and rosemary jus  
28 day aged beef fillet with home smoked garlic, girolles, dauphinoise potatoes and a horseradish croquette (supplement £ 4.00)

## Desserts - £ 6.50

Passion fruit panna cotta with kiwi, pineapple compote and mango sorbet  
Vanilla yoghurt, blackcurrant jelly and summer fruit compote  
Rich chocolate mousse with peanut butter ice cream, caramel sauce, honeycomb and cherries  
Crème brûlée  
Profiteroles with vanilla ice cream, chocolate sauce and toasted almonds  
Selection of cheeses from 'La Fromagerie' (supplement £ 3.50)

A 12.5% discretionary gratuity will be added to your bill