

Brula

Restaurant & Private Rooms

Starters - £ 5.00

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 £ 3.75)
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 - £ 10.00

Goat's cheese and pine nut ravioli with grilled red peppers, broad beans and a saffron and sage beurre noisette
Fillet 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 £ 7.75)
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 (supplement £ 5.75)
28 day aged beef fillet with home smoked garlic, girolles, dauphinoise potatoes and a horseradish croquette (supplement £ 9.75)

Desserts - £ 5.00

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 £ 5.00)

Menu du Jour - 2 courses £ 12.75 / 3 courses £ 16.75

Add a glass of Vin Rouge or Vin Blanc to this lunch menu for £ 3.25

- This menu changes daily -

Chilled pea and mint soup / Ham and egg salad
Pavé of salmon with basil and tomato / Steak frites with shallots and red wine sauce
Chocolate mousse / Devon Blue

A 12.5% discretionary gratuity will be added to your bill