

# *Brula*

Restaurant & Private Rooms

## *Cocktail du Soir*

Champagne, brandy and Angostura bitters £8.25

## *Starters - £ 6.75*

Cream of Iron Bark pumpkin soup with lemon and chestnut boulettes, toasted pumpkin seeds and shaved Berkswell  
Escabèche of Cornish mackerel with aioli and a salad of sorrel, punterelle, blood orange and olives  
Devonshire crab mayonnaise with brown shrimps, tardivo and anchovy dressing (supplement £ 2.00)  
Sauté of king scallops with chorizo, fennel purée, sherry vinegar, capers and beetroot (supplement £2.00)  
Fricassée of Burgundian snails and poached ducks egg 'en meurette' with persillade  
Galantine of Norfolk chicken, Bayonne ham, hazelnut and tarragon with a salad of quails egg and confit gésiers  
Oxtail croquettes with celeriac remoulade, mustard cress and sweet corn

## *Main Courses - £ 15.75*

Ravioli of Innes goat's curd and pine nuts with a sage and cep beurre noisette  
Organic Mannin Bay salmon with brandade de morue croquettes, sweet parsnip purée and a saffron sauce  
Pan fried lemon sole, sautéed gnocchi, purple sprouting broccoli, ruby grapefruit and a caper butter sauce (supplement £ 2.00)  
Confit Barbary duck leg, butternut squash lasagne and buttered hispi cabbage with a beetroot and Madeira jus  
Slow cooked belly of pork served with Agen prune sarladaise, crackling and curly kale  
Scotch Onglet steak with caramelised shallot and wild mushrooms, pommes purée and red wine sauce  
Braised Berkshire Downs lamb, creamed coco beans, glazed Chantenay carrots and thyme dumplings (supplement £ 2.00)

## *Desserts - £ 6.50*

Clafoutis with griottines cherries and hazelnuts (+ 15 minutes)  
Chocolate marquise with orange crème anglaise, honeycomb and pistachios  
Crème brûlée  
Home made vanilla yoghurt with a poached winter fruit salad and spiced madeleines  
Profiteroles with vanilla ice cream and toasted almonds  
Warm frangipane, apple and caramel au beurre salé with candied winter fruit ice cream (supplement £ 1.00)  
Selection of cheeses from 'La Fromagerie' (supplement £ 2.50)

A 12.5% discretionary gratuity will be added to your bill

*Brula* Home Dining - bringing *Brula* to you!

For more information please ask the Maitre D'.