

Brula

Restaurant & Private Rooms

Cocktail du Jour

Kir à la Pêche £4.50

Starters - £ 5.00

Cream of Iron Bark pumpkin soup with lemon and chestnut boulettes, toasted 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 £ 3.75)

Sauté of king scallops with chorizo, fennel purée, sherry vinegar, capers and beetroot (supplement £ 3.75)

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, sweetcorn and walnuts

Main Courses - £ 10.00

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 £ 7.75)

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 shallots and wild mushrooms, pommes purée and red wine sauce

Braised Berkshire Downs lamb, creamed coco beans, glazed Chantenay carrots and thyme dumplings (supplement £ 7.75)

Desserts - £ 5.00

Clafoutis with griottines cherries and hazelnuts (+ 15 minutes)

Home made vanilla yoghurt with a poached winter fruit salad and spiced madeleines

Crème brûlée

Chocolate marquise with orange crème anglaise, honeycomb and pistachios

Profiteroles with vanilla ice cream and toasted almonds

Warm frangipane, apple and caramel au beurre salé with candied winter fruit ice cream (supplement £ 2.50)

Selection of cheeses from 'La Fromagerie' (supplement £ 4.00)

Set Lunch Menu

2 courses £11.50 / 3 courses £14.00

Cream of pumpkin soup / Bayonne ham, celeriac remoulade, soft boiled egg and anchoïade toast

Pavé of salmon, pommes purée, spinach and saffron cream sauce / Chargrilled bacon, pommes purée, spinach and sage sauce

Rich chocolate mousse / Toggenburger

A 12.5% discretionary gratuity will be added to your bill