



## DINNER MENU

2 Courses for 2 £40 | 3 Courses for 2 £50  
Including a bottle of house wine

### **Burrattina Salad**

mozzarella filled with cream and shredded mozzarella, pea, mint, pea shoots, fresh lemon

### **Chicken Liver Pâté**

caramelised onion chutney, sourdough toast

### **Crispy Salt & Pepper Pork Belly**

sweet chilli jelly

### **Moules**

classic marinere sauce, sourdough toast

### **Heritage Tomato Salad (vg)**

fresh basil, shallot, extra virgin olive oil, merlot vinegar

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### **Brasserie Burger**

melted cheddar cheese, BBQ glaze, mayonnaise, beef tomato, iceberg lettuce

### **Falafel Burger (vg)**

spiced tomato salsa, sourdough bun

### **Beef & Pork Faggot**

homemade braised beef & pork meatball, fondant potato, baby carrots, red wine sauce

### **Mushroom Pudding (vg)**

mushy peas, triple cooked chips, vegan gravy

### **Parkin's Fish & Chips**

triple cooked chips, mushy peas, tartare sauce

### **Wild Mushroom Pappardelle (vg)**

truffle oil, tarragon pangrattato

### **Classic Steak Frites (£3 supplement)**

5oz rump steak served with roasted tomatoes and french fries

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.