

BRATHAY MENU

TO START

SOUP OF THE DAY £7.50
homemade sourdough

CURED CHALK STREAM TROUT £9.50
frisee, radish, egg yolk puree, citrus dressing

BURATTA (v) £12
heritage tomato, confit tomato, basil oil, toasted pinenuts, basil cress

TRUFFLE CROQUE MADAME (v) £12.50
gruyere, duck egg, shaved truffle

BEEF BRISKET £11
celeriac & apple remoulade, watercress

MAIN COURSE

ROLLED BELLY OF PORK £21
fennel choucroute, white bean cassoulet

DEXTER SIRLOIN £28.50
twice-cooked chips, vine cherry tomatoes, king oyster mushroom,
bearnaise or peppercorn sauce

SKATE WING £18.50
brown shrimp beurre noisette, tenderstem broccoli puree, confit pink fir
potatoes

SUMMER VEGETABLE RISOTTO (v) £15.50
peas, broad beans, courgette, radish, goats curd, radish cress, parsley oil

BRAISED LAMB SHOULDER £22
pomme puree, hispi cabbage

SIDES £4.50/dish
twice-cooked chips/tenderstem broccoli with roasted almonds/honey
glazed chantenay carrots/house salad
homemade bread - olives, aged balsamic, olive oil

A discretionary service charge of 12.5% will be added to your bill.

Price is inclusive of VAT at the current rate.

TO FINISH

STICKY TOFFEE PUDDING £8.50
toffee sauce, clotted cream ice cream

CHOCOLATE & COFFEE OPERA CAKE £9.50
espresso sorbet, chocolate tuile, candy cocoa nibs

STEM GINGER PARFAIT £9.50
poached rhubarb, rhubarb gel, rhubarb sorbet, tonka meringue

SELECTION FROM CHEESE TROLLEY £12.00
bread, crackers, chutney

ICE-CREAM/SORBET £5.50
please ask for today's selection

