



BRASSERIE ONE MENU

Bread with Butter and Maldon Salt	£1
Bread with Olive Oil and Balsamic Vinegar	£1
Olives	£2.50
Tempura Seaweed Crackers	£1

Half £ 6.25 or Full £13.95

Soup of the Day served with Bread	
Boilie Goat's Cheese, Beetroot and Pecan Nut Granola and Raspberry Vinaigrette (V)	
Seared Sesame Tuna with Aubergine Miso Pickle	
Jerk Duck Salad with Mango, Coriander, Spring Onion and Chilli	
Tossed Whitebait with Curried Mayonnaise, served with Skinny Chips as a Main Course	
Chicken Caesar Salad with Pancetta	
Avocado Caesar (V)	
Salmon Fishcakes with Preserved Lemon, Tomato Basil Salad	
Quinoa Superfood Salad Bowl with Broccoli, Avocado, Pomegranate Seeds, Mixed Toasted Seeds, Olive Oil and Baby Spinach Leaves (V)	
Traditional Spanish Omelette (V)	
Pad Thai with Rice Noodles, Beanshoots, Peanuts and Lime (V)	

Mains

Paprika Chicken Breast with Red and Yellow Pepper Sauces, Tender Stem Broccoli	£16.75
Pan-fried Seabass with warm Niçoise Salad	£17.50
Sirloin Steak Open Sandwich, Aioli and Sweet Potato Fries	£17.25
Fig, Thyme and Brie Tart with Vinaigrette dressed Baby Leaves (V)	£13.95
Roasted Rump of Lamb with Minted Crushed Peas, Glazed Carrots, Potato Fondant and Silverskin Onion Jus	£17.75



BRASSERIE ONE MENU

Side Dishes £2.10

Baby Gem and Caesar Dressing

Pickled Cucumber

Triple Cooked Chips

Glazed Carrots

Desserts £4

Blackcurrant and Elderflower Fool with Shortbread

Pineapple Carpaccio with Homemade Banana Ice Cream and Toasted Coconut

Chocolate Fondant with Vanilla Ice Cream

English Cheese, Grapes, Celery and homemade Chutney

Hot Beverages

Espresso, Cappuccino, Latte, Mochaccino

Small £2

Large £3

Fresh Mint Tea

£3

Pot of Organic Tea

£2

With Chocolate Truffles

£1

Please inform your waiter should you have any food allergies or intolerances.

We will try to accommodate your needs where possible.

Service charge is discretionary. All prices are inclusive of VAT.