



BRASSERIE
1786

AUTUMN DINNER MENU

Starter

Roasted Butternut Squash Soup, Lentil Dahl & Coriander Ravioli **(V)**

Chicken Liver Parfait, Foie Gras & Pain D'Epices

Smoked Salmon, Lemon Jelly & Brown Bread Ice Cream

Baby Beetroot Salad, Goats Cheese, Apple & Candied Walnuts **(N) (V)**

Rabbit Ballotine, Seeded Granola, Blackberry & Juniper **(N)**



Main

Slow Cooked Beef Short Rib, Baby Turnips, Red Wine Shallots & Creamed Potato

Poached Breast of Chicken, Forest Mushrooms & Tarragon Dauphinoise

Wild Mushroom Gnocchi, Black Garlic Soil, Truffle Shavings & Garden Herbs **(V)**

Turbot Fillet, Charred Cucumber, Fennel Ceviche & Spring Onion

Rump of Lamb, Baby Leeks, Jerusalem Artichoke & Recurrant Jus



Dessert

Dark Chocolate & Hazelnut Tart **(N)**

Glazed Fig & Quince Eton Mess

Iced Vanilla Parfait, Honeycomb & Raspberry **(N)**

Trio of Sorbets

Selection of Cheese & Biscuits

£3.50 supplement

One Course - £20.00

Two Courses - £27.50

Three Courses, Coffee & Petit Fours - £35.00

Liqueur Coffee Supplement - £3.50