

Brasserie Restaurant

Lunch

Monday to Friday 11.30am – 2pm

SMALL PLATES

Salt and pepper squid with sriracha mayonnaise & fresh lime	10
Buffalo chicken skewers with crispy garlic, pickled onion and a blue cheese buttermilk dressing	10
Pumpkin, sage and vegan parmesan arancini with a vegan saffron mayonnaise (Ve) (gf)	11

MAINS

Asian rice noodle salad with shredded mange tout, bean shoots, bok choy, pickled chillies & crispy shallots with a lime, mango & coconut dressing (Ve)	14
add Furikake crusted tofu skewer (Ve)	8
Miso roasted salmon	10
Lake District Herdwick lamb burger served in a brioche with a cucumber, mint & yoghurt tzatziki, crumbled feta, vine tomato & baby gem. Served with oregano and pepper Koffman thick cut chips	18
Vegan aubergine parmigiana with a rich tomato and basil sauce, melted smoked vegan cheese with a warm green bean, olive and cherry tomato salad (Ve) (gf)	18
Lake District flat iron steak with roasted Portobello mushroom, Lyonnaise new potatoes, cherry vine tomato, Hampshire watercress and bearnaise sauce	33
Hot honey & pepperoni pizza	17
Classic margarita pizza with buffalo mozzarella, fresh basil and vine tomato (V)	15

SIDES

Koffman's spiced lattice fries (Ve)	5
Grilled hispi cabbage with honey and chilli butter (V)	4
Caesar salad with sourdough croutons, parmesan & anchovies	6

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Brunch

Tuesday to Thursday 9.30am – 11am

Shakshuka with spiced tomatoes, peppers, baked egg, house labneh & sourdough (V)			11
	add	Avocado	3
		Chorizo	5
Brûlée French toast with poached blood plums, vanilla mascarpone & toasted almonds (V)			13
Smoked salmon royale on dark rye with poached egg, avocado & lemon hollandaise			17
Acai chia seed bowl with seasonal fruit compote, coconut yoghurt, house maple & goji berry granola (Ve)			11
Smoked streaky bacon, Iberico pork & chilli jam pattie with a fried free range egg, English muffin & bloody Mary ketchup			11

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Dessert

Monday to Friday 11.30am – 2pm

Layered mocha opera cake	7.50
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Strawberry macaron with fresh strawberries & compote	7.50
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Baked New York cheesecake with charred pineapple	7.50
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IF YOU REQUIRE ALLERGEN INFORMATION FOR ANY DISH OR ITEM, PLEASE ASK A MEMBER OF THE CATERING TEAM.