

London St. Brasserie. Fixed Price

Mon-Thurs 12-7pm, Fri - Sun 12-5:30pm

Elderflower & Gin fizz £12.50 Rhubarb Briottet £12.50
Rebellion IPA pt £7.00 Pink Gin & raspberry lemonade £12.50

Adega Ponte de Lima Rosé, Vinho Verde,
Portugal
Bright touches of ripe summer berries, elegant &
balanced taste. Refreshing acidity.
175ml - £9.50 / 250ml - £12 / Btl - £32.50

Starter & Main £29 Dessert £7

Starters

McSweens haggis, sourdough toast, fried egg, HP jus
(v) Leek & potato soup, crispy kale, rarebit toast (DFO) (GFO)
Parmesan dusted chicken wings, Caesar salad (DFO) (GFO)
(v) Shortcrust onion tartlet baked with cheddar, rocket, rustic tomato compote
Home cured gravadlax of Loch Duart salmon, local watercress, dill crème fraîche LSB olive oil crackers (GFO)
Cornish cuttlefish, Malaysian coconut & cucumber salad, Santorini tomato (DFO) (GFO)

1/2 dozen Cornish Porthilly oysters,
served raw with traditional
accompaniments (DFO) (GFO) £18

Mains

Beer battered cod, tartare, chipped potatoes, mushy peas (DFO) (GFO)
Moroccan harissa chicken braised with olives, tomato, apricot & Ras El Hanout, barley cous cous (DFO)
(V) Warmed Burrata, cherries, grilled peach, rocket, toasted pine nuts (GFO)
Roast mackerel, yellow split pea dhal, buttered kale, crispy kale, chutney, poppadom (DFO) (GFO)
Slow braised Dexter beef cheeks, Parsley mash, roast heritage carrots, gremolata (DFO) (GFO)
Old spot bacon chop, fried duck egg, sauté potato, overnight tomato, green beans, jus (DFO) (GFO)

Desserts

Couple of local cheeses, Nettlebed Witheridge & Oxford blue, oatcakes, chutney (GFO)
Caramelised lemon tart, damson, sloe gin & blackberry compote, crème fraîche
Classic Crème brûlée, shortbread (GFO)
Dark chocolate nemesi, crème fraîche, dark chocolate ice cream (GFO)
Vanilla panna cotta, baked rhubarb, stem ginger ice cream (GFO)
Sticky toffee pudding, sticky toffee sauce, Devonshire clotted cream (GFO)
Banana mascarpone cream pavlova, crushed milk chocolate chip cookies (GFO)

*WHILST EVERY PRECAUTION IS TAKEN, OUR KITCHEN HANDLES MANY ALLERGENS. WE CANNOT GUARANTEE THAT CROSS CONTAMINATION WON'T OCCUR.
PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION - Please note that we do use nuts in our kitchens
(DFO) = dairy free option available / (GFO) = gluten free option available / (V) = can be made vegan*

★ Any starter - £11. Any main - £24. Any dessert - £7 ★

Brasserie Sunday

Roast Sirloin of Berkshire beef, Yorkshire pudding & traditional accompaniments
Slow roast old spot pork belly, apple sauce, Yorkshire pudding & traditional accompaniments