

London St. Brasserie. Fixed Price

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

Sloe gin fizz £12.50

Rebellion IPA pt £7.00

Bloody Maria (tequila) £12.50

Pomegranate G&T £12.50

Chateau La Croix De Queynac, Fronsac,
Bordeaux, 2019

Close to St. Emilion with a soft palate revealing
beautiful blackcurrant and blackberry aromas.

The finish is long and lasting

175ml - £13.50 / 250ml - £17 / Btl - £45

Starter & Main £29 Dessert £7

Starters

McSweens haggis, sourdough toast, fried egg, HP jus

(v) Leek & potato soup, crispy kale, rarebit toast (DF) (GF)

Parmesan dusted chicken wings, Caesar salad (DF) (GF)

(v) Shortcrust onion tartlet baked with cheddar, rocket, rustic tomato compote

Thai red curry coriander mussels, wholemeal prawn crackers (DF) (GF)

Smorgasbord, gravadlax salmon, King prawns, cuttlefish, dill crème fraiche, pickled cucumber, crisp bread (DF) (GF)

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

Mains

Beer battered cod, tartare, chipped potatoes, mushy peas (DF) (GF)

Moroccan harissa chicken braised with olives, tomato, apricot & Ras El Hanout, barley cous cous

(V) Warmed Burrata, roast chantenay carrots, beets & asparagus, chargrilled celeriac & broccoli (GF)

Roast mackerel, yellow split pea dhal, buttered kale, crispy kale, chutney, poppadom (DF) (GF)

Slow braised Dexter beef cheeks, Parsley mash, roast heritage carrots, gremolata (DF) (GF)

Slow roast old spot pork belly, apple sauce, bashed neeps & tatties, steamed kale (DF) (GF)

Desserts

Couple of local cheeses, Nettlebed Witheridge & Oxford blue, oatcakes, chutney (GF)

Caramelised lemon tart, damson, sloe gin & blackberry compote, crème fraîche

Classic Crème brûlée, shortbread (GF)

Dark chocolate nemesi, crème fraiche, dark chocolate ice cream (GF)

Vanilla panna cotta, baked rhubarb, stem ginger ice cream

Sticky toffee pudding, sticky toffee sauce, Devonshire clotted cream (GF)

Key lime meringue pie, margarita sorbet

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
(DF) = can be made dairy free / (GF) = can be made gluten free / (VE) = 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