

# BRABOURNE MENU

## TO START

SMOKED SALMON £12.5

capers, crème fraiche, blinis

SEARED TUNA LOIN £11

soy and yuzu dressing, yuzu emulsion, pickled ginger

CHARCUTERIE SELECTION £17

acorn-fed 75% iberico ham, chorizo, saucisson, lomo, serrano, ham, pickles, sourdough

ANGUS BEEF TARTARE £14

miso cured egg yolk, pickled mushroom, sourdough (raw product)

BUTTERNUT AND SUNDRIED TOMATO TARTLET £11

rocket and parmesan salad (v)

SOUP OF THE DAY (VG) £11

SELECTION OF DIPS AND TOASTED FLAT BREAD £12

hummus, baba ganoush, taramasalata (vg upon request)

## TO FOLLOW

GRILLED LEMON SOLE £32

brown butter, capers, parsley, cucumber, croutons, samphire

ROSL FISH AND CHIPS £22

crushed peas, tartare sauce

CURRY OF THE DAY £22

please ask your server for today's selection  
(vegetarian and fish option available)

MINUTE SIRLOIN STEAK £25

skinny fries, peppercorn sauce

CALVES LIVER £23

crispy bacon, onion gravy, mash potato

CUMBERLAND SAUSAGE AND MASH £21

mashed potato, red wine jus, caramelised onions

SHEPHERD'S PIE £17

mashed potato, red wine jus

CLUB SANDWICH £17

choice of white or brown bread, chicken, tomato relish,  
avocado, smoked bacon

JERUSALEM ARTICHOKE RISOTTO £24

roasted beetroot, vegan pecorino cream (vg)

FALAFEL WRAP £17

crispy onions, pickles, hummus, rocket (vg)



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are per person and inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

# BRABOURNE MENU

## GRILL

Our meat is hand-cut and dry-aged by our butcher for a minimum of 30 days. Served with watercress and Peppercorn sauce.

250G FILLET STEAK £42

250G SIRLOIN STEAK £39

## SIDES

Triple-cooked chips £6

Mashed potatoes £6

Tenderstem broccoli, chili oil £6

Sautéed fine beans, confit shallot £6

## TO FINISH

POACHED PEAR £11  
cobnut crumble, cream cheese gelato

WARM APPLE STRUDEL £11  
whipped cream

VANILLA CRÈME BRÛLÉE £11  
homemade shortbread

LEMON TART £11  
crème fraîche

ICE CREAM AND SORBET £4  
(per scoop)

BRITISH AND IRISH CHEESE SELECTION £15  
crackers and membrillo



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