

BRABOURNE MENU

27 DECEMBER 2025 – 31 JANUARY 2026

TO START

MOULES MARINIÈRE £12

Mussels, toasted focaccia

DEVILLED WHITEBAIT £8.5

Garlic mayonnaise

POTTED SHRIMPS £12.5

Toasted brown bread

SEASONAL SOUP £12

With toasted sourdough (plant-based)

SMOKED SALMON £9

Goat's cheese roulade, rye bread

OYSTER MUSHROOM FRICASSÉE £8

Rosemary focaccia (plant-based)

TO FOLLOW

FILLET OF HALIBUT £24.5

Spinach, caviar beurre blanc

PEA AND MINT RISOTTO £18

(Plant-based available upon request)

CURRY OF THE DAY £18

Please ask our team members for today's selection
(Vegetarian and fish option available upon request)

SPINACH AND RICOTTA TORTELLINI £18

Lemon and smoked salmon cream

STUFFED CHICKEN £30

Fresh truffle, celeriac and red wine jus

CHOPPED COBB SALAD £14

Avocado, chicken, bacon and house dressing

FISH AND CHIPS £22

Cod, crushed peas, tartare sauce

TOULOUSE SAUSAGE £16.5

Onion confit, pomme purée



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

Served with grilled tomato, grilled mushroom and Béarnaise sauce.

MIXED GRILL £19.5

SIRLOIN STEAK £36

RIB-EYE STEAK 227G £42

GRILLED DOVER SOLE OR MEUNIÈRE £65

SIDES

Chips (plant-based) £6

Wilted spinach £6

French beans £6

Mixed root vegetables £6

TO FINISH

POACHED PEAR £12

Coconut crumble, coconut sorbet (plant-based)

STICKY TOFFEE PUDDING £12

Caramel sauce, vanilla ice-cream

MONT BLANC £12

Chestnuts, meringue, rum and vanilla cream

ESPRESSO PANNA COTTA £12

Armagnac pruneaux d'Agen

ICE CREAM AND SORBET SELECTION £12

Please ask our dining team for the daily selection

DAILY ARTISAN CHEESE £12

Served with crackers and chutney

Please ask our dining team for today's cheese pick



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