

# 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.

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## 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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