

BRABOURNE MENU

MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 21.30 | SUNDAYS AND BANK HOLIDAYS 12.00 - 14.30, 17.00 - 21.00 | AFTERNOON TEA DAILY 13.00 - 17.30

TO SHARE

(2-3 PEOPLE)

SMOKED AND CURED FISH SELECTION £29.5

Beetroot-cured salmon, smoked trout fillets, smoked cod roe mousse, shell-on prawns, Ortiz anchovies, sourdough bread, keta and lemon crème fraîche

DELICACIES FROM SPAIN £29.5

Serrano ham, chorizo, salchichón de Vic, lomo, Manchego cheese, grilled sourdough, membrillo and Gordal olives

STARTERS

GREEK SALAD £10.5

Cucumber, tomato, red onion, peppers, Kalamata olives and feta cheese (v)

ENDIVE SALAD £10.5

Mixed bitter leaves with croutons and blue cheese dressing (v)

ALEXANDER PRAWN COCKTAIL £17.5

Large Norwegian prawns, iceberg lettuce, spiced Marie Rose sauce

PANACHE OF MELON AND MORTADELLA £9.5

Galia, Charentais, watermelon, mortadella

GAZPACHO £9.5

Chilled blended soup originating from Andalusia, made from raw tomatoes, cucumbers, peppers, garlic, olive oil and vinegar (vg)

MAINS

GRILLED SPATCHCOCK CHICKEN £26.5

Spatchcock grilled spring chicken with chermoula, marinated in rose harissa, served with couscous

TUNA NIÇOISE £26.5

Grilled tuna steak served on a salad of eggs, tomatoes, French beans and black olives

CAESAR SALAD £18.5

Cos lettuce, croutons, shavings of Parmesan and anchovies in a creamy dressing (add chicken for £5.5)

COLD POACHED SALMON £24.5

Cold salmon with Russian salad, salad leaves and lemon

LOBSTER LINGUINE £38

Lobster with spaghetti, Clamato, courgettes, chilli, vodka, toasted herb crumbs

FROM THE GRILL

LOADED IBERICO PORK BURGER £25.5

Topped with pulled barbecued pork, melted cheese, toasted brioche bun

RIB-EYE STEAK £38

Surrey farm rib-eye, garden herb butter, flat mushroom, vine tomatoes, sourdough, a compote of tomatoes and mushrooms

TRONÇON OF HALIBUT £28.5

Halibut cooked on the bone with salsa cruda made from peppers, tomato, avocado, coriander, lime, chilli

MINUTE STEAK £28.5

Served with rocket leaves, cherry tomatoes, balsamic

SIDES

£5.5

Parmesan and truffle fries (v)

Baby gem with blue cheese dressing (v)

Grilled Tenderstem broccoli (vg)

Grilled Mediterranean vegetables (vg)

Jersey Royal new potatoes (vg)

DESSERTS

STRAWBERRIES AND CREAM £12

Fresh strawberries and cream (v)

GINGER WINE JELLY £12

Ginger wine jelly set with chopped fruit

CHOCOLATE MOUSSE £12

Caramel chocolate mousse with matcha cream (v)

BRITISH CHEESE BOARD £18

Served with crackers and chutney (v)

AFFOGATO £8.5

Vanilla gelato with espresso (v)

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 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 TEAM MEMBERS.