

BRASSERIE

joel

French cuisine executed by
HEAD CHEF FRANCK KATEMESHA

SNACKS

BAGUETTE TOASTED WITH GARLIC AND HERBS	2
MARINATED OLIVES	3
BREAD BASKET <i>Isigny butter</i>	1.5

BRASSERIE JOEL CLASSICS**STARTERS**

FRENCH ONION SOUP GRATINÉE <i>Gruyère cheese, croutons (v)</i>	9
TUNA TARTAR <i>Avocado, wasabi mayonnaise, Japanese dressing (gf)</i>	11
FOIE GRAS TERRINE <i>Apple confit, toasted brioche</i>	13
FRENCH CHARCUTERIE, PAIN DE SEIGLE <i>Cured meat, Bayonne ham, dry saucisson, saucisson pave au poivre, gherkins</i>	9

MAIN COURSES

ROASTED DUCK MALLARD <i>Braised red cabbage, pressed cream potato, bigarade sauce (gf)</i>	19
BOEUF BOURGUIGNON & BUTTERED POTATO PURÉE <i>Beef stew in red wine sauce, carrots, mushrooms, lardoons, baby onions (gf)</i>	19

STARTERS

CONFIT DUCK CROQUETTE <i>Pears Chutney, winter truffle mayonnaise, sun blushed tomato</i>	10
COQUILLE ST JACQUES À LA BRETONNE <i>Gratinéed scallop with béchamel, mushroom, gruyere cheese</i>	12
VOL-AU-VENT <i>Pastry filled with veal sweetbread, shallot, chestnut mushroom, Madeira cream sauce</i>	8
BAKED NORMANDY CAMEMBERT (V) <i>Baked with honey, confit garlic, rosemary, toasted country bread (v)</i>	11
VICHYSOISE CREAM (V) <i>Leek soup with onion potato cream, truffle oil, herbs crouton</i>	7
SALAD OF WILD MUSHROOM & AUTUMN TRUFFLE (V) <i>Red and yellow endive, walnuts, french dressing</i>	10.5
SALAD CROTTIN DE CHAVIGNOL (V) <i>French goat cheese on crouton, glazed baby onion, pomegranate, apple, pine nuts, rocket</i>	11

MAIN COURSES**MEAT**

SUPRÊME DE POULET <i>Corn-fed chicken breast red label, morels mushroom, tarragon cream sauce, baby onion (gf)</i>	18
BRAISED PORK CHEEKS & BUTTERED POTATO PURÉE <i>Cooked in red wine sauce, carrots, mushrooms, baby onions (gf)</i>	17
TOURNEDOS ROSSINI <i>Beef fillet served on crouton, foie gras, truffle red wine sauce</i>	32
QUAIL FARCI <i>Quail stuffed with smoked, spinach hazelnuts, honey roast winter vegetables, quail sauce (gf)</i>	19

FISH

ROASTED COD LOIN <i>Butternut squash purée, confit garlic, lemon oil (gf)</i>	19
SEA BASS FILLET <i>Confit baby fennel, roast shallot, sauce vierge (gf)</i>	22

VEGETARIAN

RATATOUILLE CASSEROLE <i>Aubergine, courgette, tomato, baked in piperade (gf) (df) vegan</i>	14
WILD MUSHROOM RISOTTO <i>Butter, parmesan cheese, crisp lotus root (v)</i>	16

JOSPER-CHARCOAL GRILL

ARGENTINIAN RIB-EYE STEAK <i>Pommes frites, salad (df)</i>	25
BLACK ANGUS BEEF BURGER 8OZ <i>Salad, tomato, onion confit, gherkins, pommes frites</i> <i>Add: blue cheese/matured cheddar £1, bacon</i>	19
BLACK ANGUS SIRLOIN STEAK <i>USDA prime beef, pommes frites, salad (df)</i>	31
CÔTE DE BOEUF 1KG (TO SHARE) <i>Pommes frites, Béarnaise & Pepper sauce</i>	68

SIDE DISHES & SAUCES

POMMES PURÉE	4
POMMES FRITES	4
SAUTÉED SPINACH	4
STEAMED BROCCOLI & LEMON OIL	4
MIXED-LEAF SALAD	4
BÉARNAISE SAUCE	3
HOLLANDAISE SAUCE	3
PEPPER SAUCE	4
MUSHROOM SAUCE	3

**CHILDREN'S MENU
£9.90**

INCLUDES 2 COURSES AND A JUICE

**PRIX FIXE DINNER
3 COURSES £25**PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE**DESSERTS**

CLASSIC OPERA CAKE <i>Almond biscuit with coffee cream, chocolate, hazelnut praline ice cream</i>	8	APPLE TART TATIN <i>Nutmeg ice cream, phyllo crisp, caramel sauce</i>	10
MONT-BLANC <i>Rosemary sablee, chestnut mousse, orange & mandarin insert, citrus sorbet & meringue</i>	8.5	HOT CHOCOLATE FONDANT WITH PISTACHIO <i>Raspberry ice cream</i>	10
BABA <i>Cake saturated in rum syrup, chocolate & ginger chantilly, autumn mix berry</i>	8	FROMAGES DE FRANCE <i>Camembert de Normandie, Saint-Nectaire, Roquefort, Goat cheese, red wine poached pear, walnut bread, crackers</i>	15

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the Manager.