

BRASSERIE

joël

French cuisine executed by
HEAD CHEF JONATHAN CASTAING

STARTERS

FRISÉE SALAD 182 kCAL <i>Alsace bacon, mushroom poached egg, walnut & garlic croutons</i>	£8.75
FRENCH ONION SOUP 126 kCAL <i>Gruyère cheese & croutons</i>	£9.00
PRAWN COCKTAIL 76 kCAL <i>Avocado spring onion, baby gem, Marie Rose sauce</i>	£9.50
CHICKEN LIVER SAUTÉ 514 kCAL <i>Toasted brioche, baby onions & wild mushrooms</i>	£11.00
BUFFALO MOZZARELLA 516 kCAL <i>Grilled courgette, roasted butternut squash, artichoke, pine kernel, black olives & tomato basil pesto</i>	£11.50
TRIO OF SMOKED SALMON 215 kCAL <i>Celeriac remoulade sauce & dill, toasted brioche</i>	£12.00
HAM HOCK TERRINE 180 kCAL <i>Foie Gras, apple chutney, wild mushrooms, Toasted brioche</i>	£12.50

SIDE DISHES

POMME FRITES 254 kCAL	£4.25
POMME PURÉE 254 kCAL	£4.50
ROASTED BRUSSEL SPROUTS 46 kCAL <i>Balsamic vinegar & parmesan cheese</i>	£4.50
SWEET POTATO MASH 99 kCAL	£4.50
GRATIN DAUPHINOIS 197 kCAL	£4.50
SAUTÉED BROCCOLI & KALE WITH GARLIC 53 kCAL	£4.50
CAULIFLOWER GRATIN 273 kCAL	£4.50
ROASTED WINTER VEGETABLES 79 kCAL	£4.50

MAIN COURSES

MEAT

ROAST BABY CHICKEN 724 kCAL <i>Pomme frites, garlic & herb mayonnaise</i>	£23.00
CANARD À L'ORANGE 162 kCAL <i>Roasted Duck breast, parsnip purée, braised endives & orange sauce</i>	£23.50
BEEF BOURGUIGNON 673 kCAL <i>Carrots, mushrooms, baby onions & pomme purée, red wine sauce</i>	£23.50
ROAST PORK SHANK 405 kCAL <i>Roast potatoes, garlic, thyme & grain mustard jus</i>	£26.00
LAMB SHANK 137 kCAL <i>Roast potatoes, shallot confit, garlic & wine sauce</i>	£26.50
VENISON FILLET 1099 kCAL <i>Butternut squash purée, red cabbage & sauce Grand-Veneur</i>	£29.00

FISH

DUO OF COD & SOLE GOUJONS 373 kCAL <i>Tartare sauce, pomme pont-neuf & pea purée</i>	£24.75
HALIBUT MEUNIÈRE 385 kCAL <i>Grain mustard mash, capers, lemon, parsley & beurre noisettes</i>	£29.00
BLACK TAGLIO B NI 493 kCAL <i>Scallops, King prawns, black taglioni, tomato, garlic, double cream, lobster bisque</i>	£24.75

VEGETARIAN

BRASSERIE JOËL RATATOUILLE (V) 182 kCAL <i>Aubergines, courgettes, tomatoes & piperade sauce</i>	£16.00
BAKED COURGETTE (V) 147 kCAL <i>Stuffed with onion, tomato, garlic & diced courgettes</i>	£18.50

SNACKS & BOARDS

BREAD BASKET 52 kCAL	£2.50
MARINATED SPICY OLIVES 81 kCAL	£6.50
CRISPY CALAMARI 105 kCAL <i>Aïoli</i>	£6.50
HUMMUS AND MOUTABAL 353 kCAL <i>Italian bread</i>	£7.50

CHARCOAL GRILL

BAVETTE STEAK 7 OZ 576 kCAL <i>Shallot sauce & pomme frites</i>	£27.00
RIB-EYE STEAK 8 OZ 414 kCAL	£29.50
SIRLOIN STEAK 8 OZ 619 kCAL	£31.00

SIDE SALADS

NIÇOISE SALAD 159 kCAL <i>Tuna, quail egg, potatoes & French beans</i>	£7.00
BETROOT SALAD (V) 58 kCAL <i>Quail egg, orange segments, pomegranate & baby gem</i>	£7.00
ROMAINE CAESAR SALAD (V) 402 kCAL <i>Anchovies, Parmesan & pesto croutons</i>	£7.00
HERITAGE TOMATO SALAD (V) 102 kCAL <i>Olive oil & balsamic vinegar</i>	£7.00
CHICORY SALAD 121 kCAL <i>Apple, pear, walnut, blue cheese & vinaigrette sauce</i>	£7.00
GRILLED HALLOUMI SALAD 76 kCAL <i>Baby gem, butternut squash, pomegranate and olive oil</i>	£7.00

PLEASE NOTE: THE RECOMMENDED DAILY CALORIE INTAKE IS 2000 KCAL FOR WOMEN AND 2500 KCAL FOR MEN. ALL CALORIES PROVIDED PER DISH ARE BASED ON 1 SERVING.

CHILDREN'S MENU £14.00

**PRIX FIXE DINNER
3 COURSES £40**

PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE

DESSERTS

OPERA CAKE 452 kCAL <i>Layers of sponge filled with coffee buttercream & chocolate ganache with coffee ice cream</i>	£10.00	FESTIVE LIÉGEOIS 426 kCAL <i>Chocolate ice cream, Chantilly, milk panna cotta, topped with red currant spiced crumble</i>	£11.75
APPLE TART TATIN 341 kCAL <i>Vanilla ice cream</i>	£10.50	CHEESE PLATTER 647 kCAL <i>Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney & crackers</i>	£12.50
LEMON MERINGUE TART 121 kCAL <i>Tart filled with lemon curd, jam & candied lemon, finished with a soft zesty meringue</i>	£10.50		

(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.