

BRASSERIE

joël

French cuisine executed by  
HEAD CHEF JONATHAN CASTAING

## STARTERS

<b>TRIO OF BEETROOT</b> 196kCAL (gf)	<b>£10.00</b>
<i>Beetroot purée, rocket salad &amp; goats cheese crumble</i>	
<b>SAUTÉED WOOD PIGEON</b> 487kCal	<b>£12.25</b>
<i>Toasted brioche, baby onions, wild mushrooms, chilli &amp; pigeon jus</i>	
<b>FRENCH ONION SOUP</b> 380kCAL	<b>£11.00</b>
<i>Gruyère cheese &amp; croutons</i>	
<b>CRAYFISH COCKTAIL</b> 210kCAL (gf)	<b>£12.50</b>
<i>Spring onion, baby gem, Marie Rose sauce</i>	
<b>SALMON GRAVLAX</b> 207kCAL (gf, df)	<b>£12.75</b>
<i>Beetroot purée, cucumber &amp; honey mustard dressing</i>	
<b>BUTTERNUT SQUASH SOUP</b> 431kCAL	<b>£10.50</b>
<i>Garlic croutons &amp; cream</i>	
<b>HAM HOCK TERRINE</b> 514kCal	<b>£11.25</b>
<i>Leeks &amp; wild mushrooms, cranberry purée &amp; grilled ciabatta bread</i>	

## SIDE DISHES

<b>SWEET POTATOES FRITES</b> 339kCAL (df)	<b>£4.75</b>
<b>POMME FRITES</b> 300kCAL (df)	<b>£4.75</b>
<b>POMME PURÉE</b> 300kCAL	<b>£4.75</b>
<b>ROSEMARY NEW POTATOES</b> 250kCAL (gf, df)	<b>£4.75</b>
<b>CAULIFLOWER GRATIN</b> 315kCAL	<b>£5.00</b>
<b>GREEN BEANS &amp; SHALLOTS</b> 88kCAL (gf, df)	<b>£5.50</b>
<b>GRATIN DAUPHINOIS</b> 380kCAL (gf)	<b>£4.75</b>
<b>BRUSSELS SPROUTS &amp; POMEGRANATE</b> 183kCAL (gf, df)	<b>£4.75</b>
<b>TRIO OF ROASTED CARROTS</b> 164kCAL (gf, df)	<b>£4.75</b>
<b>ROASTED ROOT VEGETABLES</b> 222kCAL (gf, df)	<b>£4.75</b>
<i>Parsnip, carrots, turnip &amp; sweet potatoes</i>	

## MAIN COURSES

## MEAT

<b>BEEF BOURGUIGNON</b> 444kCAL	<b>£29.50</b>
<i>Joël's signature dish of slow cooked beef with baby carrots, wild mushrooms and baby onion in a red wine sauce</i>	
<b>MARINATED BABY CHICKEN</b> 740kCal (gf)	<b>£26.00</b>
<i>Winter coleslaw salad, tomatoes on the vine &amp; gravy</i>	
<b>GUINEA FOWL</b> 680kCal (gf)	<b>£29.50</b>
<i>Creamy grain mustard, leek &amp; baby herbs</i>	
<b>LAMB SHANK</b> 921kCal (gf, df)	<b>£26.50</b>
<i>Carrots, garlic confit &amp; red wine sauce</i>	
<b>TRADITIONAL COQ AU VIN</b> 480kCal (gf, df)	<b>£27.50</b>
<i>Baby carrots, wild mushrooms, baby onions &amp; red wine sauce</i>	
<b>PAN-FRIED DUCK BREAST</b> 593kCal (gf)	<b>£26.50</b>
<i>Butternut squash purée, sautéed kale &amp; orange sauce</i>	

## FISH

<b>FRESH PAPPARDELLE PASTA</b> 850kCal	<b>£27.75</b>
<i>Mussels, clams &amp; spicy tomato sauce</i>	
<b>GRILLED SALMON DARNE</b> 651kCal (gf)	<b>£28.50</b>
<i>Homemade tartar sauce &amp; micro cress salad</i>	
<b>ROASTED MONKFISH</b> 563kCal (gf)	<b>£28.50</b>
<i>Wine sauce</i>	
<b>PAN-FRIED COD</b> 543kCal (gf)	<b>£27.50</b>
<i>Jerusalem artichoke purée, artichoke flakes &amp; lemon butter sauce</i>	

## VEGETARIAN

<b>BAKED MARINATED AUBERGINE</b> 364kCal	<b>£19.50</b>
<i>Pumpkin, feta cheese &amp; basil tomato sauce</i>	
<b>RATATOUILLE</b> 260 kCal (gf, df) (V)	<b>£18.00</b>
<i>Aubergines, courgettes, tomatoes &amp; piperade sauce</i>	
<b>PAN-FRIED GNOCCHI</b> 1177kCal	<b>£19.95</b>
<i>Parmesan cheese, truffle sauce, wild mushroom &amp; sundried tomatoes</i>	

## SNACKS &amp; BOARDS

<b>BREAD BASKET</b> 900kCAL	<b>£2.50</b>
<b>HUMMUS AND MOUTABAL</b> 550kCAL	<b>£7.50</b>
<i>Italian bread</i>	
<b>MARINATED SPICY OLIVES</b> 81kCAL (gf, df)	<b>£6.50</b>
<b>CRISPY CALAMARI</b> 400kCAL	<b>£6.50</b>
<i>Aioli sauce</i>	

## CHARCOAL GRILL

<b>PORK CHOP</b> 300kCAL (gf, df)	<b>£21.50</b>
<b>BEEF BURGER</b> 908kCAL	<b>£20.00</b>
<i>Add cheese 52kCAL</i>	
<i>Add bacon 42kCAL</i>	
<b>T-BONE STEAK</b> 1098kCAL (gf)	<b>£39.95</b>
<i>Truffle butter</i>	
<b>RIB-EYE STEAK</b> 619kCAL (gf, df)	<b>£29.50</b>
<b>SIRLOIN STEAK</b> 8 OZ 508kCAL (gf, df)	<b>£31.50</b>
<b>CÔTE DE BOEUF</b> 998kCAL (gf, df)	<b>£37.95</b>
<b>SELECTION OF SAUCES</b>	<b>£2.95</b>
<i>Shallot (gf, df), mushroom (gf) peppercorn (gf) red wine sauce (gf, df) &amp; béarnaise</i>	

## SIDE SALADS

<b>NIÇOISE SALAD</b> 380kCAL /510kCAL (gf, df)	<b>£7.00/£14.85</b>
<i>Tuna, quail egg, potatoes &amp; French beans</i>	
<b>DUO OF CHICORY SALAD</b> 91kCAL/210kCAL (gf)	<b>£7.50/£14.85</b>
<i>Roast pumpkin, pumpkin seeds, walnuts, shaved Parmesan, black garlic dressing</i>	
<b>CRISPY DUCK SALAD</b> 180kCAL/362kCAL (df)	<b>£9.50/£16.85</b>
<i>Baby gem salad, pickled cucumber, pomegranate &amp; orange dressing</i>	
<b>HEIRLOOM</b>	
<b>TOMATO SALAD</b> 95kCAL/190kCAL (gf, df)	<b>£7.50/£14.85</b>
<i>Red onions, pine kernel &amp; balsamic dressing</i>	
<b>ROMAINE CAESAR SALAD</b> 402kCAL/739kCAL (V)	<b>£7.00/£14.85</b>
<i>Parmesan cheese, anchovies &amp; pesto croutons</i>	
<b>HERITAGE</b>	
<b>CARROT SALAD</b> 124kCAL/248kCAL (gf, df)	<b>£8.00/£15.85</b>
<i>Mesclun salad, walnuts &amp; orange vinaigrette</i>	

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 £18.00

*Includes a main course, a dessert & a fruit juice*

PRIX FIXE DINNER  
3 COURSES £35

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

## DESSERTS

<b>LEMON &amp; VANILLA DÉLICE</b> 450kCAL	<b>£11.00</b>	<b>CHOCOLATE BROWNIES</b> 707kCAL (gf, ve)	<b>£11.25</b>
<i>Vanilla sponge, lemon mascarpone cream, lemon syrup, vanilla Chantilly</i>		<i>Peanuts, banana, coconut cream &amp; chocolate ganache</i>	
<b>APPLE TART TATIN</b> 550kCAL	<b>£10.50</b>	<b>CHEESE PLATTER</b> 647kCAL	<b>£12.50</b>
<i>Vanilla ice cream</i>		<i>Roquefort, Brie, Cheddar, goats cheese, grapes, celery, onion chutney &amp; crackers</i>	
<b>VANILLA CRÈME BRÛLÉE</b> 451kCAL	<b>£10.75</b>		

(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 the current rate. For those with special dietary requirements or allergies, please ask for the Manager.