



BRASSERIE

French cuisine executed by
HEAD CHEF PETER SZALINKA

3 COURSES SET MENU £33 / 2 COURSES SET MENU £27
 PLEASE ASK YOUR WAITER FOR TODAY'S MENU
 MAXIMUM OF 8 PEOPLE

FAMILY MENU £95.00
 Based on 2 adults and 2 children dining
 Includes 3 course set menus for the parents and children's menus
 £18.00 per each additional child
 NOT AVAILABLE IN CONJUNCTION WITH THE I-FAMILY PACKAGE

CHILDREN'S MENU £18.00
 Includes a main course, a dessert & a fruit juice

STARTERS

WILD MUSHROOM (v) 453kCal <i>Rocket, parmesan, cream, toasted brioche</i>	£11.20
BAKED CAMEMBERT WITH HONEY 521kCal <i>Roasted garlic, thyme, fennel, plum rye bread</i>	£12.00
FRENCH ONION SOUP 380kCal <i>Gruyère cheese, croutons</i>	£11.50
PAN FRIED SCALLOPS (gf) 170kCal <i>Roasted cauliflower purée, kale</i>	£15.50
HAM & BEETROOT TERRINE 324kCal <i>Horseradish mousse, grilled sourdough</i>	£15.50
SMOKE SALMON TARTARE 171kCal £13.70 <i>Keta caviar, toasted ciabatta</i>	
CRAB COCKTAIL 95kCal £15.70 <i>White & brown crab, gem lettuce, tomatoes, ciabatta</i>	
BURRATINA (gf) 400kCal <i>Marinated heritage beetroot, olive crumbs, green oil</i>	£13.75

SIDE DISHES

POMME FRITES (df) 300kCal	£5.75
POMME PURÉE 300kCal	£5.50
SAUTEED KALE (gf, df)	£4.00
GREEN BEANS & SHALLOTS (gf, df) 88kCal	£6.00
WINTER ROASTED VEGETABLES 119kCal <i>Carrots, parsnip, turnip in olive oil & honey</i>	£5.50
CAESAR SMASHED POTATO 251kCal <i>Parmesan & Caesar dressing</i>	£5.50
ASPARAGUS & SHALLOTS (gf, df) 49kCal	£6.50
TRUFFLE CAULIFLOWER GRATIN 112kCal	£8.50
TOMATES À LA PROVENÇALE (gf, df) 30kCal <i>Thyme, onions, olive oil</i>	£5.50
BRUSSEL SPROUTS 87kCal <i>Crispy bacon</i>	£5.00

MAIN COURSES
MEAT

MARINATED BABY CHICKEN (gf) 740kCal <i>Winter coleslaw salad, vine tomatoes</i>	£27.00
LAMB SHANK (gf, df) 921kCal <i>Carrots, garlic confit, red wine sauce</i>	£27.50
PORK FILLET (gf) 448kCal £35.00 <i>Parma ham, parsnip, redcurrant purée, Romanesco broccoli, parsnip crisps, jus</i>	
ROSE DUCK (gf) 289kCal <i>Cranberry puree, pea mousse, Romanesco broccoli, red cabbage tuile, duck jus</i>	£30.50
RACK OF LAMB 637kCal £38.00	
BEEF BOURGUIGNON (gf, df) 444kCal <i>Joël's signature dish of slow cooked beef, baby carrots, wild mushrooms, baby onion, red wine sauce</i>	£30.50

FISH

LINGUINE VONGOLE (gf) 384Kcal <i>Clams, garlic, wine</i>	£25.50
PAN FRIED SALMON STEAK 540kCal <i>Orange beurre blanc, bok choy, radish, candied orange, coral tulie</i>	£26.50
PAN FRIED STONEBASS 556kCal <i>Purple cauliflower puree, pickled cauliflower roses, salsa verde</i>	£28.50
LEMON SOLE FILLET 343kcal <i>Meunière sauce</i>	£36.50

VEGETARIAN

BEANS CASSEROLE 256kCal <i>Butter beans, tomato sauce, courgettes</i>	£18.50
RATATOUILLE (gf, df) (V) 260kCal <i>Aubergines, courgettes, tomatoes, piperade sauce</i>	£18.50
PAN-FRIED GNOCCHI 1177kCal <i>Pumpin purée, sautéed kale, shaved Parmesan</i>	£20.50

DINNER SPECIAL

DELUXE CLUB SANDWICH 959kCal <i>Chicken breast, bacon, lettuce, tomato, egg, mayo, fries</i>	£22.00	FISH AND CHIPS 761kCal <i>Tartare sauce</i>	£24.00
SEARED STEAK SANDWICH 751kCal <i>Ciabatta bread, tomato, baby gem lettuce, fries</i>	£24.00	SHEPHERD'S PIE 485kCal	£25.50
		SAUSAGE AND MASH 757kCal <i>Onion gravy</i>	£18.00

SNACKS & BOARDS

BREAD 900kCal	£6.50
MARINATED SPICY OLIVES (gf, df) 81kCal	£6.50
CRISPY CALAMARI 400kCal <i>Aioli sauce</i>	£7.50

PLEASE NOTE: THE RECOMMENDED DAILY CALORIE INTAKE FOR WOMEN IS 2000 KCAL AND 2500 KCAL FOR MEN.

ALL CALORIES PROVIDED PER DISH ARE BASED ON 1 SERVING

CHARCOAL GRILL

BEEF BURGER 908kCal <i>Add cheese</i>	£20.00	£2.00
<i>Add bacon</i>		£2.00
T-BONE STEAK 18 oz (gf) 805kCal <i>Garlic herb butter & peppercorn sauce</i>	£65.70	
RIB-EYE STEAK 10 oz (gf, df) 619kCal	£33.50	
SIRLOIN STEAK 10 oz (gf, df) 508kCal	£32.50	
SELECTION OF SAUCES <i>Shallot (gf, df), béarnaise, blue cheese, mushroom (gf), peppercorn (gf), red wine (gf, df)</i>	£2.95	

SALADS

	<i>Small</i>	<i>Large</i>
NIÇOISE SALAD (gf, df) <i>Tuna, quail egg, potatoes, French beans</i>	£7.50	£15.50
WINTER BEETROOT & FIG SALAD <i>Feta cheese, roasted pumpkin seeds, aged balsamic dressing</i>	£8.50	£16.00
CRISPY DUCK SALAD (df) <i>Baby gem salad, pickles, pomegranate, orange dressing</i>	£10.00	£17.50
HEIRLOOM TOMATO SALAD (gf, df) <i>Pickled shallot, roasted pumpkin seeds aged balsamic dressing</i>	£8.30	£16.00
ROMAINE CAESAR SALAD (V) <i>Parmesan cheese, anchovies, pesto croutons</i> <i>Add grilled chicken</i> <i>Add grilled prawn</i>	£7.50	£15.50
WINTER CHICORY SALAD <i>Apple, roasted pumpkin, walnuts, blue cheese, lemon juice olive oil</i>	£8.50	£16.00
CAULIFLOWER SALAD <i>Purple & white cauliflower, pomegranate, broccoli, bok choy, carrots, pomegranate seed balsamic dressing</i>	£8.50	£16.00

DESSERTS

CHOCOLATE BROWNIE (gf)(ve) 707kCal <i>Peanuts, banana, coconut cream, chocolate ganache</i>	£11.25	CHEESE PLATTER 647kCal <i>Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney</i>	£12.50
APPLE TART TATIN 550kCal <i>Vanilla ice cream</i>	£10.50	CLASSIC TIRAMISU 396kCal	£10.75
SELECTION OF ICE CREAM <i>Vanilla, triple chocolate & strawberry</i>	£2.99	CHERRY TART 276kCal	£8.50

(V) Vegetarian (GF) Gluten free (DF) Dairy free. For special dietary requirements and allergens, or if you would like to know about our ingredients, please ask a member of staff or our management team. Some of our dishes may contain traces of nuts.

All prices are inclusive of VAT at the current rate. A 12.5% service charge will be added to your bill.