

BRASSERIE

joël

£60 Group set menu

Starter

CRAB CAKE

Spinach, aioli sauce

(Contains gluten, eggs, fish, crustaceans, molluscs, sulphites)

HAM HOCK TERRINE

Wild mushrooms, Piccalilli Sauce, toasted bread

(Contains eggs, gluten, sulphites) (df)

BURRATINA

Beetroot puree, asparagus, baby herbs, lemon oil

(Contains dairy) (gf)

Main Course

GRILLED SIRLOIN STEAK

Tomatoes Provencal, shallot confit, dauphinoise potatoes

(Contains dairy)

ROASTED COD LOIN

Garlic confit, sautéed green beans, lemon butter sauce

(Contains dairy, fish) (gf)

WILD MUSHROOM RISOTTO

Parmesan crackers, roquette salad

(Contains dairy) (gf)

Dessert

LEMON, YUZU & MADAGASCAR VANILLA

Victoria sponge, mascarpone, Yuzu lemon gel, citrus streusel

(Contains dairy, eggs, nuts, gluten)

PISTACHIO & STRAWBERRY PARIS BREST

(Contains dairy, eggs, nuts, gluten)

CHEESE PLATTER

Roquefort, Brie, Cheddar, Goat's cheese

(Contains dairy, eggs, nuts, gluten)

(VE) Vegan (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 at the current rate.

For those with special dietary requirements or allergies, please ask a member of staff or our management team