



Brasserie SG4

STARTERS

Ham hock terrine

Crystalized walnuts burnt apple puree
£8.00

Potted crab

Crab pate, pickled cucumber, melba toast
£10.00

Curried scallops

Celeriac puree, apple, roasted hazelnuts, salt baked
celeriac
£13.00

Scotch egg

Tomato jam, celeriac remoulade, parsley crisp
£6.50

Homemade soup of the day

Bread roll, whipped butter
£6.00

Beetroot & red onion tart

Rocket salad, balsamic glaze
£7.50

SIDES

Chunky chips

Tender steam broccoli

Sautéed new potatoes

Orange glazed carrots

Rocket and parmesan salad

Sweet potato fries

£4.00 each

MAIN COURSES

Pan roasted sea trout

Watercress, asparagus, pea & prawn emulsion, lemon gel
£19.80

Roast pork tenderloin

Chard baby gem, roasted shallots, sauté new potato,
apple jus
£15.00

Soft herb gnocchi

Roasted Mediterranean vegetables, water cress pesto
£12.00

Chorizo crusted cod

Chilli jam, potato terrine, samphire & crayfish tails
£22.00

Roasted poussin breast

Confit poussin leg, fondant potato, black garlic puree,
charred tender stem broccoli, chicken cream sauce
£18.00

Jerusalem artichoke & broad bean risotto

Jerusalem artichoke crisps, shaved parmesan, rocket
£14.00

FROM THE GRILL

8oz rib eye steak

Triple cooked chips, peppercorn sauce, watercress,
grilled tomato & mushroom
£25.00

Grilled chicken Caesar salad

Baby gem Lettuce, ceaser dressing, croutons, anchovies,
soft boiled egg
£13.50

Grilled darne of salmon

Beetroot, feta, soft herb cous cous, lemon & black
pepper dressing
£14.50

8oz homemade beef burger

Pretzel bun, relish, gherkin, baby gem Lettuce & tomato
£15.00

*These are not included in any kind of lunch or dinner packages. Mandatory supplement applies.

Should you have any special dietary requirements or allergies please ask a member of the team who will be happy to help.
A discretionary service charge of 12% will be added to your final bill for tables over 8 covers