



CHANNELS

— Bar & Brasserie —

SUMMER BRASSERIE MENU

Please pre order from the menu below:

TO START

Seasonal Soup of the Day £5.95

Grilled sourdough

Heritage Tomatoes (v) £6.95

Buratta, Chardonnay Tomato, Avocado & Wasabi, Spring Onion & Chive Oil

Crab Tart £7.95

Parmesan Custard, Smoked Egg, Brown Crab Pakora

Courgette Flower (v) £6.75

Basil & Truffle Ricotta, Honey Roast Pinenut, Black olive Caramel, Linseed & Parmesan

DESSERT

Granny Smith Apple £6.95

Tatin Apples, Maple Glazed Pastry, Sourdough Ice Cream

White Chocolate £6.95

Garden Peas, Coconut Sorbet, Chocolate Soil

Farmhouse Cheeseboard £8.95

Grapes, Celery, Walnuts, Dried Fruit, Chutney, Crackers

Trio of Ice Creams £5.95

Crunchy bits

MAIN COURSE

Lamb Cannon £22.95

Spicy Lamb Sausage, Satay, Egg Noodle, Bombay Crunch, Citrus Lebnah

Hake £16.95

Dressed Heirloom Tomatoes, Crab Sauce, Kimchi Mayo, Shiso

BBQ Broccoli £13.95

Peanut Satay, Aubergine, Black Garlic, Spiced Nuts, Burnt Lime

8oz Beef Burger £13.95

Brioche Bun, Crispy Bacon, Black Truffle Mornay, Gem, Tomato, Caramelised Onion Ketchup, Skinny Fries

Homemade Pie of the Day £12.95

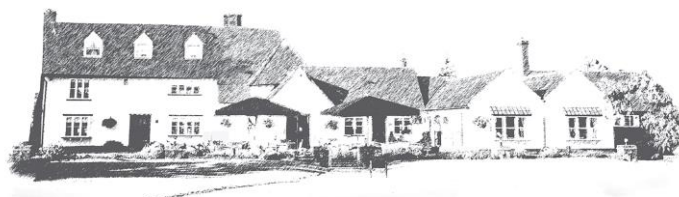
Shortcrust, Summer Vegetable, Whipped Rooster, Gravy

Battered Fish of the Day £13.95

Smashed Peas, Tartar, Lemon, Rustic Chips, Salt & Vinegar Seasoning

Chicken Caesar Salad £10.95

Boiled Egg, Garlic Crouton



All of our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance please let us know before ordering, full allergen information is available from Management if required.