



BRASTED'S

2 courses £39.00 / 3 Courses £48.00 / 4 Courses £56.00

To include Canapés, Amuse Bouche & Pre Dessert

Starters

Rabbit & Foie Gras Rilette, Aerated Pistachio Sponge, Marinated Cherries, Pistachio Crumb, Jus
Cod Cheeks, Braised Fennel, Pancetta Jam, Fennel & Parmesan Wafer, Cucumber Sorbet
Ve ~ Pumpkin & Potato Cylinder, Sage Crisp, Roasted Pumpkin Puree, Pine Nut Tuile, Almond Cream
Torched Mackerel, Apple Puree, Horseradish & Parsnip Pâté, Cucumber Caviar, Tapioca Tuile, Green Apple Snow
V ~ Courgette & Basil Sponge, Goats Cheese Mousse, Basil Oil, Tomato & Chilli Jam, Tempura Courgette Ribbons
Seared Pigeon Breast, Parsley Pearl Barley, Date Purée, Dukkha Crumb, Pickled Plum, Parsley Powder, Jus

Fish Courses

Moules Mariniere, Dehydrated Grapes, Mollusc Reduction, Gremolata Crumb
Seared Scallop, Bacon Panna Cotta, Pea Crisp, Prosciutto Shard, Pea Iced Cream

Main Courses

Seared Salmon, Pea & Avocado Mint Crush, Crispy Brioche Yolk, Braised Baby Gem, Lemon Beurre Blanc, Sea Vegetables
Seething Partridge, Shaved Truffle, Chestnut Purée, Crispy Kale, Potato Fondant, Puffed Wild Rice, Madeira Sauce
Ve ~ Caramelised Shallot & Artichoke Feuilleté, Shallot Dust, Balsamic Molasses, Shallot Puree, Candied Walnuts
Turbot with a Hazelnut & Parmesan Crust, Watercress Sauce, Chorizo Chutney, Cauliflower Florets, Stock Reduction
Herb Crusted Lamb Loin, Celeriac Gratin, Redcurrant & Mint Gel, Courgette Purée, Honey Sweet Bread, Kalette, Jus
V ~ Oven Baked Ricotta, Porcini Foam, Hazelnut Duxelle, Roasted Butternut, Chive Oil, Shaved Chestnut Mushrooms
Aged Norfolk Beef, Potato Foam, Crispy Leek, Red Wine Braised Onions, Jus (*Supp £3*)

All dishes are served with Chef's chosen vegetables

Additional Vegetables: £4.95

Brussel Sprouts & Autumn Chestnuts Honey & Sesame Parsnips Wild Mushroom Arancini Traditional Sauté Potatoes

Brasted's Legendary Desserts

Spiced Panettone, Plum Jam, Walnut Crumble, Creamy Rum Syrup, Frozen Custard
Espresso Mousse, Chocolate Tuile, White Chocolate & Hazelnut Dust, Cocoa & Coffee Crumb, Dehydrated Milk Foam
Ve ~ Pear & Ginger Sponge, Pecan Toffee, Roasted Pear, Date Purée, Caramelised Pecans, Ginger Syrup
Peanut Butter Parfait, Banana Ketchup, Peanut Shortbread, Caramelised Banana, Popcorn Iced Cream
Caramelised Wafers, Cherry Fool, Brandy Foam, Blackberry & Cassis Gel, Kirsch Cherry Sorbet
Hot Chocolate & Orange Soufflé, Orange Syrup, Chilli & Chocolate Iced Cream (*20 mins*)

Savouries

Welsh Rarebit on Homemade Sour Dough Our Own Black Pudding with Fried Quails Eggs
Sautéed Partridge Livers & Bacon Lardons atop Brioche Toast

~ House Cheeses ~

with Pickled Celery, Quince Jelly, Nuts, Homemade Crackers & JB's Chutney

Blue with Lime Gel, Goats with Honey & Rosemary Syrup, Cheddar with Bacon Jam, Brie with Pickled Walnuts

A selection of Fair Trade Coffees & Teas

with Homemade Petit Fours

Americano	3.75	Teas	3.75
Cappuccino	4.50	Chocolate	4.00
Espresso	3.75	Latte	4.50
Double Espresso	4.75	Liqueur Coffees	11.75

A large selection of Liqueurs, Malt Whiskies & Brandies is available

Food Allergies & Intolerances: Please ask for further information about our ingredients Ve = Vegan V = Vegetarian

Chef Patron: Chris 'Buzz' Busby Chefs: George Powles & Meg Greenacre

VI. IV. MMXVIII

