



THE BRASSERIE

Cheers

A Glass Of House Champagne 12.5

Golden Hour 13

Sapling Gin - Cocchi Dry - Honey - Orange & Thyme

Draught Lager "1985" 6.5

Wye Valley Brewery

To Share

Local Sourdough (V) 7.5

Ampersand Butter

Cauliflower Tempura (V) 8.5

Parmesan - Toasted Almonds

Smoked Trout Crumpet 11.5

Gentlemen's Relish - Watercress

Warm Pork Pie 9.5

Homemade Brown Sauce

Mulled Wine Beetroot (V) 8.5

Hummus - Dukkha - Coriander

Cured Meats 13

Aioli - pickles

To Start

Make Large +9

Parsnip & Maple Soup (V) 11.5

Sourdough Croutons - Yoghurt

Smoked Salmon 14.5

Lemon - Dill - Caviar

Cashel Blue Cheese Salad (V) 13.5

Marinated Figs - Honey

Haddock Fishcake 14.5

Fennel - Cucumber - Tartare Sauce

Ham Hock Pressing 14.5

Walnut Treacle Bread - Red Cabbage Slaw

"Mushrooms On Toast" (V) 14.5

Arlington White Poached Egg - Tarragon

Baked Camembert (V) 16

Plum Chutney - Focaccia - Rosemary

Cottage Classics

Cider Braised Pork Belly 25.95

Savoy Cabbage - Black Pudding - Apple

Spiced Cod 24.95

Mussel Chowder - Onion Bhaji

Free Range Chicken Breast 25.95

Pearl Barley - Crispy Kale

Brie and Cranberry Croquette 23.95

Hazelnut Pesto - Endive Salad

Grilled Catch Of The Day 28.95

Samphire - Herb Butter

Knightwick Fillet Steak 39.95

Creamed Spinach - Beer Braised Onion

Venison Burger 26.95

Triple Cooked Chips - Blue Cheese - Tomato Relish

Sides

All 6

Charred Tenderstem (V)

Hazelnut Pesto

Honey Glazed Parsnips (V)

Smoked Butter - Lemon Thyme

Pigs in Blankets

Mustard Dressing

Triple Cooked Chips (V)

Sea Salt

Roasted New Potatoes (V)

Sour Cream - Chive

Orange & Star Anise Carrots

Honey Glaze

Sauces

Peppercorn Madeira 3

Dessert

Tiramisu 11.95

Mascarpone Ice Cream

Blackberry Mousse 11.95

Pears - Meringue

Chocolate Delice 11.95

Clementine - Olive Oil

Spiced Apple Crumble 11.95

Homemade Cinnamon Icecream

Night Cap

Espresso Martini 12.5

Wogan Espresso - Sapling Vodka

Barrel Aged Negroni 14

Aged In Fresh Oak

Local Cheeses 13.5

Biscuits - Homemade Chutney

Monbazillac 75ml 8

French Dessert Wine



DBB guests have an allowance of £64pp for their evening meal
please ask your server for any further information

PLEASE LET THE TEAM KNOW OF ANY ALLERGIES OR INTOLERANCES.

A DISCRETIONARY 12.5 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL



CHRISTMAS DAY LUNCH 7-COURSE MENU

Lobster & Smoked Salmon

Sourdough Bread

Ampersand Butter

Turnip & Verjus Veloute

Warm Salad Of Quail

Spiced Pear - Bacon Jam

Grilled Cornish Sea Bass

Cauliflower - Truffle - Toasted Almonds

Bronzed Turkey Crown all the Trimmings

Duck Fat Roast Potatoes - Maple Glazed Parsnips -

Apricot & Thyme Stuffing - Pigs in Blankets -

Sprouts Roasted with Pancetta - Orange & Star Anise

Carrots - Spiced Cranberry Compote

Mini Sherry & Pannatone Trifle

Chocolate Fondant Tart

Mascarpone Ice Cream or Christmas Pudding -

Brandy Custard - Vanilla Ice Cream

Additional

Cheese Board (£14.50)

Mini Mince Pies

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**NEW YEARS EVE
7-COURSE MENU**

Sourdough Bread

Ampersand Butter

Roast Chicken Comsomme

Smoked Salmon Blini

Caviar - Champagne Cream

Cornish Lobster

Mango - Spiced Mayonnaise - Lime

Classic Beef Wellington

Truffle Mash - Crispy Onion - Braised Hispi Cabbage
- Red Wine Sauce

Pina Colada Mousse

Pina Colada & Pinable Sorbet - Coconut Crisp

Black Forest Souffle

Kirsch Ice Cream

Additional

Petit Fours



CHRISTMAS EVENT MENU
£39.95 PER PERSON

Snacks

Sourdough Bread

Ampersand Butter

To Start

Parsnip And Maple Soup

Crème Fraîche - Candied Pecans

Ham Hock Pressing

Mulled Wine Pears - Warm Walnut & Treacle Bread

Smoked Haddock Crumpet

Gentleman's Relish - Rarebit - Watercress

To Follow

Bronzed Turkey Crown all the Trimmings

Duck Fat Roast Potatoes - Maple Glazed Parsnips -

Apricot & Thyme Stuffing - Pigs in Blankets -

Sprouts Roasted with Pancetta - Orange & Star Anise

Carrots - Spiced Cranberry Compote

Lightly Spiced Cod

Mussel Chowder - Crispy Onion Bahji

Brie & Cranberry Croquettes

Hazelnut Pesto - Endive Salad

To Finish

Chocolate Fondant Tart

Mascarpone Ice Cream

Clementine Panna Cotta

Roasted Figs

Honey Ice Cream

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