

BRASSERIE

joël

SET DINNER MENU

3 COURSES £30 / 2 COURSES £25

LES ENTRÉES

CHARCUTERIE PLATTER

SALMON TARTARE

Cucumber, shallots, capers & mayo

GOLDEN BEETROOT SALAD

Feta cheese, red onion, cherry tomato radish & balsamic dressing

LES PLATS

PAN FRIED SALMON

Pea mash, kale,

lemon cream sauce & artichoke flakes

BLACK TAGLIONI

Tomato sauce & asparagus

ROASTED CHICKEN BREAST

Gratin dauphinoise & mushroom sauce

LES DESSERTS

FRUIT SALAD (gf) (df) (v)

APPLE TART TATIN

BLACK FOREST CAKE

(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 the current rate. For those with special dietary requirements or allergies,

please ask for the manager

French cuisine by CHEF Jonathan Castaing.