

STARTERS

Pressed ham hock and chicken terrine, prune, pickled vegetables

Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread

Carrot, ginger and turmeric soup (v)

MAIN COURSES

Goosnargh chicken breast, tarragon sauce, honey-roast carrots and parsnips

Cornish plaice fillet, seashore, potato salad, crab sauce

Jerusalem artichoke spelt, wild mushroom (v)

PUDDINGS

Coffee burnt cream

Baked vanilla cheesecake, pumpkin ice cream

Chocolate mousse, chocolate sorbet

Selection of cheese, homemade chutney, sesame crackers
(supp)

BRASSERIE PDR MENU WINTER 2019

A discretionary 12.5% service charge will be added to your bill. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.