



Starters

Herb Crusted Pulled Lamb Croquette £10

Pickled Carrot – Minted Pea Purée – Yorkshire Fettle – Mint Jus

Pollock & Herb Fish Cake £8

Leek Purée – Lemon & Vanilla Custard – Dill Oil

Pulled Pigs Cheek Gyoza £8

Pickled Red Cabbage – Crispy Rice Noodles – Chilli Oil

Brie Panna Cotta £8

Plum Chutney – Chia Seed Biscuit – Pickled Grapes – Nasturtium

Mushroom & Truffle Bread & Butter Pudding £10

*Chive Oil – Mushroom Ketchup – Mushroom Powder **VE***

Mains

Fillet of Beef £38

Beef Stock Potato Fondant – Carrot & Orange Purée – Marmite Crumble – Pickled Onion – Charred Baby Gem – Peppercorn Sauce

Roasted Lamb Rump £32

Leek & Potato Terrine – Confit Carrot – Savoy Cabbage – Pickled Courgette – Mint Jus

Curried Chicken £26

Falafel – Spinach – Curried Onion Rings – Red Onion Chutney – Curry Sauce

Pan Seared Tuna £26

Pea & Wasabi Crust – Pea Velouté – Dill Oil

Potato Gnocchi £22

*Tomato & Basil Sauce – Chia Seed Cracker – Chilli – Chive **VE***

Desserts

Marbled Chocolate Lava Pudding £10

Caramelised White Chocolate – Amaretto Ice Cream

Key Lime Pie £8

Meringue – White Chocolate Ice Cream – Lime Sherbet

Dark Chocolate & Peppermint Cheesecake £10

Cacao Nib Tuile – Coffee Ice Cream

Carrot Cake £8

*Soft Cheese & Five-Spice Frosting – Carrot & Ginger Purée **VE***

Avocado & Dark Chocolate Ganache Tart £10

*Peppermint Ice Cream – Cacao Nib – Shredded Mint **VE***

Cheeseboard & Glass - Single £16/Sharing £22

Homemade Fruit Chutney – Celery – Pickled Grapes – Port or Sherry

Brontae's™