

THE
BRASSERIE

ONE WARWICK PARK

Nibbles

Warm Flatbread &
Hummus £5

Homemade
Focaccia & Oils £5

Marinated Mixed
Olives £4

Toasted Almonds &
Cashew Nuts £4

Starters

Roasted Beet Tartare

Beetroot, shallots, capers, and
Dijon mustard served with crème
fraiche and sourdough (VE) £8

Cuttlefish Calamari

Lemon & dill mayonnaise, fresh
chilli (GF) £9

Charcuterie & Cheese Board

Cured meats, French brie, rosary
ash goats' cheese, Sussex blue, figs,
rosemary, artisan breads & oils £11

Butterfly King Tiger Prawns

Garlic red pepper butter & French
melba toast £10

Pan-Fried Wild Mushrooms

Roasted garlic, thyme, cream &
sourdough (VE) £8

**Garlic & Chilli Chicken
Skewers**

Tzatziki dip, spring onions, toasted
sesame seeds (gf) £8

Mains

**Courgette & Butternut Squash
Tagliatelle**

Crispy sage, toasted pecans &
parmesan shavings (V) £15

Herb Crusted Lamb Rack

Marinated in gremolata pesto,
rosemary crushed new potato cake,
buttered French beans, rioja jus (GF)
£22

**Grilled Tiger Prawn
Bruschetta**

Paprika buffalo mozzarella, tomato,
garlic & fresh basil £15

Spiced Chicken Thigh Orzo

Goats' cheese, spring onion, red
pepper, sun dried tomato £17

Lobster Ravioli

Filled with Atlantic lobster, mixed
shellfish, with a saffron & seafood
bisque £24

Pan-Fried Seabass

Puttanesca sauce, olives, plum
tomatoes, fresh chilli, dried garlic,
kale, celeriac crisps £15

Gourmet Fish Finger Sandwich

Breaded haddock, chunky tartare
sauce, crispy capers, romaine
lettuce on sesame seed & spring
onion bloomer £14

Handmade Vegan Burger

Plant-based burger, soft pretzel bun,
baby gem lettuce, red onion, vegan
"cheese", fries, pickles, and chipotle
mayo (VE) £15

28-Day Aged 8oz Fillet Steak

Pomme frites, mixed leaf, a choice
of peppercorn, chimichurri, garlic
butter or blue cheese sauce (GF)
£36

Classic Moules Frites

Locally sourced mussels cooked in
white wine, onion, garlic, cream &
parsley served with frites £15

**Blue Cheese, Walnut & Red
Grape Salad**

Sundried tomatoes, honey & mustard
dressing £13

The Brasserie Burger

100% British beef, soft pretzel bun,
Applewood smoked cheddar
cheese, bacon jam, baby gem
leaves, with fries & mixed salad (GF
available) £16

Sides

Tossed green French beans with seasoning & olive oil £4

Truffle & parmesan fries £5

Creamed spinach with black pepper £4.5

Dressed mixed salad £4.5

Roasted tender stem broccoli, garlic, chilli & shallots £4

Four cheese "Mac n Cheese" with pancetta lardons, herb, & parmesan truffle crisp £5

Crispy French fries £4

Desserts

Chocolate Fondue for Two

Belgian chocolate & salted caramel dipping sauces, fresh strawberries, marshmallows, brownie bites, doughnuts, and banana £12

White Chocolate & Raspberry Blondie

Raspberry sorbet, dark chocolate snow £7

Baked Alaska

Sponge, vanilla ice cream, strawberry jam, Italian meringue £8

Pistachio Fondant

Chunky chocolate ice cream £7.5

Apple Tarte Tatin

Caramelised apple, clotted cream ice cream £8

Passion Fruit Sponge Pudding

Lime sorbet (VE) (GF) £7

Cheeseboard

Quince paste, local cheeses with biscuit selection £9.5

**A discretionary 12.5% service charge will be added to your bill*