BRAWN

November

Seasonal Menu

£75 per person

Starters (select three to share)

Bitter leaves, gorgonzola and walnut salad

Leeks vinaigrette and sauce gribiche

Jeruselam artichoke, wild mushrooms and warm egg yolk

St Austelle mussels, lovage and cider

Beef tartare, bone marrow, rosemary and olives

Mains (choose one for the table)

Whole baked brill, spinach and beurre blanc

Gascony lamb shoulder, boulangere potatoes

Herbed green salad

Cheese

Selection of seasonal cheeses, crackers and quince

£10 supplement per person

Desserts (to share)

Pannacotta,Solliesfigs and chinato

Tiramisu



BRAWN

Snacks

Valencia almonds £5
Nocellera Olives £5
Carlingford oyster and mignonette £5
Cantabrian anchovies, rosemary oil £15
Myrtle salami £11
Bastianelli proscuitto £15
Comté fritters £10

Through the year we offer both the Set Menu and our Feasting Menu. Please note, during the festive period, all parties are required to eat from the Feasting Menu. Our private hire menus are written seasonally and therefore subject to change. We will do our best to update you of any adaptations ahead of your event. Please do not hesitate to let us know of any Brawn favourites you might like to incorporate into your menu and we will do our best to accommodate.

