BRAWN

November

Feasting Menu

£95 per person

Starters (select three to share)

Chicken liver parfait, brandy prunes and bitter leaves
Leeks vinaigrette and sauce gribiche
Jeruselam artichoke, wild mushrooms and warm egg yolk
St Austelle mussels, lovage and cider
Beef tartare, bone marrow, olives and rosemary
Grilled diver scallop, garlic and parsley butter

Mains (choose one for the table)

Roast chicken, vin jaune and morels, pomme purée
Whole baked brill, spinach and beurre blanc
Aged sirloin, Roscoff onions, pommes Anna, watercress and walnut
£15 supplement per person

Herbed green salad

Cheese

Selection of seasonal cheeses, crackers and quince
£10 supplement per person

Desserts (to share)

Pannacotta, Sollies figs 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.

