Dessert



Churros

9

Desserts*



Popcorn Panna Cotta

Alcoholic Drinks



Beer

Appetizers*



Mussels

(

Soups*



Soup of the Day

Pizza



Meat Pizza



Garden

Main courses



Pork Belly

0

Fish dishes*



Fish & Chips

Seafood



Salmon Gravlax

SIDES



Beef Dripping Chips

Drinks



Caffè Corretto

Chicken*



Fried chicken

14

Vegetarian dishes



Vegetarian dishes

9

Starters



Fleisch - Schweinesteak



Steak

9

Milk



Milk

Hot drinks



Tea for One

Bakery



Bar

Coffee



Espresso

10



Other

9

Grills



Chargrilled Pork Chop

Coffee and Tea



French Coffee

Course 1



Pressed Ham Hock

Coffee*



Coffee



Caffé Latte

Dessert Cocktails



Salted Chocolate

5th Course



Confit Duck Egg Yolk

Sherry & Port



Grahams Tawny Port

Brasted's Legendary Desserts



White Chocolate Crèmeux

International Coffee Drinks



Toasted Almond Coffee

Uncategorized



Winchester Gold



Yorkshire Foraged Salad



Salt Baked Jersey Royals



Popcorn Panna Cotta & Salted Caramel



Lemon Meringue Lolly Pops



Your Selection of Four Cheeses



Taylors Vintage 2010 Port



Skye Coffee



Red Muscadel NV - Nuy Winery, South Africa



Yorkshire Stout Braised Beef Cheek



Smoked Northumberland



Richard the III Wensleydale



Brie De Meaux (French)



Bleu D'auvergne (French)



Langres (French)



Chabis (French)



Cafetiere for One



Whole Baked Lemon Sole



Hay Smoked Mackerel



24 Hour Braised Lamb Belly



Leek, Chestnut Mushroom & Yorkshire Blue Cheese Tart



Hand Dived Scallop



8oz Salt Aged Sirloin Steak



Chef's Choice of Three Cheeses



Bread & Our Own Butter



Mushroom Macaroons



Tomato Short Bread



Cheese In Cracker



Crispy Ham, Chicken Skin