

BRASSERIE  
**ROUX**  
BY ALAIN ROUX

## SUNDAY LUNCH

2-courses 49.00    3-courses 59.00

### SMALL BITES

**Marinated green & purple olives**  
with peppers & garlic (v) (vg) (ngci) 6.50

**Bread rolls & butter** 7.00

**Joe & Seph's truffle popcorn,**  
snack pack 3.50

### TO START

**Prawn cocktail**  
avocado, cucumber, celery,  
baby gem salad & cocktail sauce (ngci)

**Soup of the day** (v) (vg)

**Goat's cheese soufflé**  
tomato coulis (v) (15 mins)

**Smoked salmon**  
lemon crème fraîche & caper berries (ngci)

**Real Cure charcuterie plate**  
cornichon & pickled vegetables (ngci)

### ROASTS

**Dry-aged heritage beef striploin**  
horseradish cream  
(Our beef is ethically sourced, grass fed & matured for a minimum of 28 days)

**Hampshire pork rack,**  
West End Farm apple sauce

**Aubrey Allen's slow grown free-range chicken**  
bread sauce

**Vegetarian Wellington**  
mushroom, goat's cheese, pumpkin & chestnut (v)

*All roasts served with Yorkshire pudding, roasted potatoes,  
buttered carrots, sautéed spinach & gravy*

### FROM THE SEA

**Pan fried cod**  
cavolo nero & new potatoes,  
lobster bisque (ngci)

**Fish & Chips**  
minted mushy peas  
& tartare sauce (ngci)

### SIDES

**Braised red cabbage**  
with cranberries (v) (ngci) 6.50

**Mixed leaf salad**  
with house vinaigrette (v) (vg) 6.50

**Cauliflower  
cheese gratin** (v) 6.50

**Sautéed spinach** (v) (ngci) 6.50

**Tenderstem broccoli**  
with garlic oil (v) (ngci) 6.50

**French fries** 6.50

### CHEESE, DESSERTS & HOT BEVERAGES

**Selection of 4 French & British artisanal cheeses**  
with grapes, celery, quince jelly  
& biscuits - supplement 8.00

**Valhrona Dark Chocolate Mousse**  
sea salt raspberries & extra virgin olive oil (v) (ngci)

**Basque cheesecake**  
with mixed berries (v)

**Bramley apple & blackberry crumble**  
vanilla custard (v) (ngci)

**Homemade dairy ice-cream or fruit sorbet**  
2 scoops  
Ice cream (v) (ngci) - Sorbet (v) (vg) (ngci)

**Coffee or tea**  
with lemon madeleine 7.00



(v) vegetarian | (vg) vegan | (ngci) no gluten containing ingredients

Please see over for allergen details. Request to speak to a member of our Management team if you have any questions.  
Each order requesting a change of ingredients in any dish as described in our menu will incur an additional £2.50.

Dishes & prices are subject to change without notice.

Prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your final bill.