

BRANDSHATCH PLACE

HOTEL & SPA

SUNDAY LUNCH MENU

TO START

Soup of the day (v) (Kcal 324)

Celeriac fondant

Chestnut velouté, truffle mayo, picked apple, bouche of herbs (Kcal 536)

Cured, nori-dusted Scottish salmon mosaic

Crème fromage, compressed cucumber tartare, a tapioca crisp, dill oil (Kcal 492)

Corn-fed chicken and fillet of pork terrine

Sweetcorn relish, rocket leaves (Kcal 390)

Heritage beets and apple (ve)

Apple and tarragon poached heritage beets, beetroot and apple crisps, red vein sorrel, apple purée, roasted chestnuts, apple dressing (Kcal 470)

TO FOLLOW

Sirloin of English beef

Cooked in a mustard glaze, served with Yorkshire pudding and fresh watercress (Kcal 1328)

Roast chicken breast

Sage and apricot stuffing, Yorkshire pudding (Kcal 1328)

All roasts are served with duck fat roast potatoes, cauliflower cheese and seasoned vegetables

Crab and salmon fishcake

Crushed minted petit pois, saffron and chive fish cream (Kcal 689)

Mediterranean assiette (ve)

Basil marinated vegan feta wrapped in green and yellow courgettes, roasted aubergine, vegan feta crumb, roast aubergine purée, baby courgettes, plum tomato coulis and basil gel (Kcal 700)

Pan fried trout

Saffron cream, truffled mash, buttered spinach (Kcal 879)

TO FINISH

Rhubarb and custard

Steamed force grown Yorkshire rhubarb, rich vanilla custard panna cotta, rhubarb jelly, ginger granola (Kcal 270)

Caramelised pineapple tarte fine

Black coconut ice cream, passionfruit and lime syrup, lime crisp (Kcal 321)

Flexible chocolate ganache (ve)

Chocolate sponge, caramel and coconut tuile, chocolate and coconut crisp, raspberry gel (Kcal 528)

Raspberry bavaois

A quenelle of white chocolate mousse, chocolate soil, salted caramel tuile (Kcal 270)

Selection of Taywell's ice creams / Sorbets

A range of flavours available on request (Kcal 545)

Main Course £20 | 2 courses £28 | 3 courses £35

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.