

Brasserie 32


Dinner


For Dinner, Bed & Breakfast guests breakfast and a three-course dinner are included in your package – that's a starter, main and dessert.

DINNER

until 9.30pm

STARTERS

Chef's soup of the day 
Cheddar and mustard puff pastry twist.
*scan our QR code to see the
calorie information of our soups*


Prawn cocktail 
Cucumber, creamy lemon mayonnaise,
Tabasco, hint of sherry. 552kcal
(Fanny Cradock's recipe 1967)
Also available as a main course 730kcal

Heirloom tomato salad 
Sourdough croutons, pea shoots,
sliced shallots, white wine vinegar
dressing, British baby sorrel. 664kcal
Also available as a main course 735kcal

Stout cured smoked salmon
Mustard crème fraîche,
pea shoots, crisp baked bread,
British baby sorrel. 455kcal

Creamy garlic mushrooms 
Poached egg, grilled sourdough,
watercress, tarragon dressing. 882kcal


Warm ham & pea tart 
Tart made with British ham,
Piccalilli & asparagus. 342kcal

**Spiced cauliflower,
spinach & lentil mini pie** 
with mushy peas & gravy. 427kcal

MAINS


**Honey & whisky glazed
beef short rib**
Bone-marrow bread pudding,
buttered spring greens. 1,958kcal
(Bone-marrow pudding also known as
whitepot pudding originated in 1728)

Suet pudding 
Mushroom, chestnuts,
rich gravy, courgette, peas,
garlic potatoes. 1,203kcal

**Sweet potato & vegetable
Wellington** 
Creamy spinach, minted potatoes. 953kcal

Roasted chicken breast
Pea puree, purple carrots, creamy
potatoes, crispy bacon pieces. 923kcal

Kedgeree
Flaked smoked haddock, curried
rice, parsley and boiled egg. 960kcal
(recipe 1790)

Fish pie 
Flaked fish, white wine creamy sauce,
boiled egg, parsley mash,
green beans & carrots. 1,028kcal
(Constance Spry recipe 1950s)

Oak smoked pork belly 
Spinach, pommes anna,
roasted apple & spring onion,
Thatchers cider sauce. 1,194kcal

Sirloin steak
8oz, Diane sauce, roasted tomatoes,
mushrooms, watercress
and chunky chips. 1,339kcal

Roasted whole plaice
Tenderstem broccoli, chunky chips,
capers, tomato, tarragon butter. 1,021kcal
(contains bones)

DESSERTS

until 9.30pm


Cheese & fruit cake 
Warm fruit cake, date & fig chutney,
mature Cheddar & Long Clawson
Stilton, sliced apples. 453kcal


**Cinnamon biscuit
cheesecake** 
Roasted banana. 701kcal

**Bramley apple
& caramel galette** 
Salted caramel dairy free ice cream.
379kcal

Queen of puddings 
A classic baked lemon scented
bread pudding with strawberry
jam and glazed meringue,
served with pouring cream.
789kcal
(Constance Spry recipe 1950s)

Rhubarb & custard 
Custard mousse layered
with spiced rhubarb
compote, biscuit crumb.
686kcal

**Iced white chocolate, pistachio
& raspberry parfait** 
Mixed berry compote. 301kcal

Selection of ice cream 
Eton mess 460kcal
Apple crumble 497kcal
Cherry Bakewell 518kcal

Dairy free ice cream 
Salted caramel 231kcal
Vanilla 244kcal

Sorbets 
Lemon 235kcal / Mango 232kcal

 Suitable for vegetarians  Suitable for vegans

For more information about the presence of allergens in all our dishes and menus, please ask a member of our team every time before ordering even if you have dined with us before as our food ingredients and specifications can change. Full allergen information on the ingredients in the food we serve is available via QR code on menu. Packaged products (i.e. sauce sachets and bottles, juices, water) are not covered in this allergen guide, allergen information for these products is printed on the packaging. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. If you would like further information on our cooking methods, please ask. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Our staff cannot offer specific advice or recommendations beyond our published allergen communications. B32_DINNER/2022

Adults need around 2,000kcal a day

ALLERGENS AND CALORIES

Whether you are vegetarian or vegan, have an allergy or intolerance to any ingredient, or just want more detail about our food and drinks including kcal – simply scan the QR code to find out more.

