

BRASSERIE

joël

French cuisine executed by
HEAD CHEF CEDRIC TOUCHARD

SNACKS & BOARDS

HUMMUS AND MUTABAL		CHARCUTERIE PLATTER	
<i>Pita bread</i>	£5	<i>Balsamic onion and gherkins</i>	£7
MEDITERRANEAN MARINATED OLIVES	£3	FRENCH CHEESE BOARD	£2.90/PIECE

STARTERS

ASPARAGUS AND POACHED EGG	£6
<i>Sauce gribiche (v) (gf)</i>	
MELON AND WATERMELON SOUP	£7
<i>Cured ham, basil (df) (gf)</i>	
WARM GOAT CHEESE AND TOMATO SALAD	£9/£17
<i>Toasted pine nuts, honey balsamic dressing, basil (v)</i>	
TOMATOES MOZZARELLA	£9
<i>Heritage tomatoes, buffalo mozzarella, basil pesto (v) (gf)</i>	
BABY GEM SALAD	£8/£14
<i>Summer truffles, parmesan, mustard grain dressing (v) (gf)</i>	
BAKED NORMANDY CAMEMBERT	£9/£15
<i>Honey, rye bread (v)</i>	
COUNTRY BREAD TARTINE	£10
<i>Cured ham, goat cheese, confit tomatoes, rocket salad</i>	
AVOCADO AND TUNA TARTARE	£12
<i>Coriander mayonnaise (gf)</i>	
TRADITIONAL FRENCH ONION SOUP	£9
<i>Gruyère cheese, brioche croutons (v)</i>	
TOMATO GAZPACHO	£9
<i>Garlic crostini</i>	

MAIN COURSES

MEAT

LAMB NAVARIN WITH OLIVES AND ORANGE	£17
<i>Stew of lamb shoulder in a sauce, potatoes, carrot, turnips</i>	
BEEF BOURGUIGNON WITH BUTTERED POTATO PURÉE	£18
<i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions (gf)</i>	
SLOW COOKED PORK BELLY	£16
<i>Seasonal vegetables, sage pork jus (gf)</i>	

FISH

PAN-FRIED COD AND CHORIZO	£22
<i>Orzo pasta, red pepper coulis</i>	
SEA BASS FILLET	£18
<i>Semolina, aubergine caviar, cherry tomato, virgin sauce</i>	
PAN FRIED SALMON	£20
<i>Pea purée, baby carrot, baby onion (gf)</i>	

VEGETARIAN

SCIALATIELLI PASTA ARRABIATA	£15
<i>Tomato sauce, sundried tomato, parmesan (v)</i>	
BRASSERIE JOËL RATATOUILLE	£13
<i>Stew of aubergines and courgettes, tomato sauce (v) (gf) (df)</i>	
RAVIOLES DU DAUPHINÉ	£16
<i>Butter, parsley and comté cheese filling, basil olive oil (v)</i>	

LE CHARCOAL GRILL

ROAST CHICKEN	£19
<i>Whole baby chicken, potato wedges, chicken jus</i>	
ARGENTINIAN RIB-EYE STEAK 7OZ	£22
<i>French fries, salad (df)</i>	
BLACK ANGUS BEEF BURGER 7OZ	£18
<i>Salad, tomato, onion confit, gherkins, French fries</i>	
<i>Add: blue cheese/matured cheddar £1, bacon £1.50</i>	
BLACK ANGUS SIRLOIN STEAK 10OZ	£26
<i>USDA prime beef, French fries, salad (df)</i>	
DRY AGED BEEF Tournedos	£27
<i>Pommes Pont-Neuf, béarnaise</i>	
WHOLE SEA BASS	£23
<i>Ginger basmati rice, confit fennel, lemon oil (df)</i>	
CÔTE DE BOEUF 21OZ	£55
<i>Potato wedges, pepper sauce, béarnaise</i>	

SIDE DISHES & SAUCES

POTATO WEDGES	£3.50
BRAISED CARROTS	£3.50
FRENCH FRIES	£3.50
GREEN SALAD	£3.50
GARLIC SPINACH	£3.50
BROCCOLI	£3.50
MASH POTATO	£3.50
SWEET POTATO FRIES	£4.50
GRATIN DAUPHINOIS	£4.50
PEPPER SAUCE	£2.00
BÉARNAISE	£2.00
HOLLANDAISE	£2.00
BLUE CHEESE SAUCE	£3.50

CHILDREN'S MENU

£9.90

INCLUDES 2 COURSES AND A JUICE,

PRIX FIXE DINNER

3 COURSES £25

PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE

DESSERTS

LEMON AND YUZU MERINGUE PIE	£6	APPLE TART TATIN	£9
<i>Basil gel and clotted cream ice cream</i>		<i>Vanilla and lemon ice cream, salted caramel</i>	
BRASSERIE JOËL'S ETON MESS	£7	HOT CHOCOLATE FONDANT	£9
<i>Mixed berries infusion, strawberry and mint sorbet (gf) (dg)</i>		<i>Cherry insert, vanilla ice cream</i>	
POACHED RHUBARB	£6	HOMEMADE ICE CREAM AND SORBET	£2.90/SCOOP
<i>Dorset clotted cream, hazelnut crumble, carrot sorbet</i>			

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the Manager.