

BRASSERIE

joël

French cuisine executed by
HEAD CHEF FRANCK KATEMESHA

SNACKS & BOARDS

GARLIC BREAD	£2	CHARCUTERIE PLATTER	£7
MEDITERRANEAN MARINATED OLIVES	£3	Balsamic onion and gherkins	
BREAD BASKET	£1.5	FRENCH CHEESE BOARD	£2.90/PIECE
Isigny butter			

STARTERS

STEAMED BABY LEEKS	£9
<i>Hazelnuts, lemon oil truffle dressing (v) (gf) (df)</i>	
PARMESAN TART	£7
<i>Seasonal mushrooms, chives, parsley dressing</i>	
SMOKED SALMON	£9
<i>Cream cheese, chives, country bread</i>	
DEVON CRAB	£10
<i>Mango, wasabi mayonnaise, cucumber (gf) (df)</i>	
BAKED NORMANDY CAMEMBERT	£9/£15
<i>Honey, rye bread (v)</i>	
TUNA TARTARE	£12
<i>Avocado purée, citrus segments, shallots (gf) (df)</i>	
TRADITIONAL FRENCH ONION SOUP	£9
<i>Gruyère cheese, croutons (v)</i>	
BUTTERNUT SQUASH SOUP	£7
<i>Chestnut, croutons (v)</i>	

SALADS

WARM GOAT CHEESE AND TOMATO SALAD	£9/£17
<i>Toasted pine nuts, honey balsamic dressing, basil (v)</i>	
LANDAISE SALAD	£14
<i>Duck gizzards, lardons, croutons, foie gras toast</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	£19
<i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions (gf)</i>	
TRADITIONAL CASSOULET	£20
<i>Confit duck, Toulouse sausage, pork belly, bean stew (df)</i>	

FISH

SCALLOPS AND IBERICO CHORIZO	£22
<i>Orzo pasta, red pepper coulis</i>	
MONKFISH FILLET	£20
<i>Fennel, mussels marinere (gf)</i>	
PAN FRIED SALMON	£20
<i>Cauliflower cream, cauliflower graffiti (gf)</i>	

VEGETARIAN

PENNE PASTA ALLA NORMA	£14
<i>Tomato sauce, aubergine, fresh ricotta, basil (v)</i>	
BRASSERIE JOËL RATATOUILLE	£13
<i>Stew of aubergines and courgettes, tomato sauce (v) (gf) (df)</i>	
RAVIOLES DU DAUPHINÉ	£16
<i>Parsley and comté cheese filling, cream (v)</i>	

LE CHARCOAL GRILL

ROAST CHICKEN	£20
<i>Whole baby chicken, potato wedges, chicken jus</i>	
ARGENTINIAN RIB-EYE STEAK 7OZ	£23
<i>French fries, salad (df)</i>	
BLACK ANGUS BEEF BURGER 7OZ	£19
<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	£27
<i>USDA prime beef, French fries, salad (df)</i>	
DRY AGED BEEF Tournedos	£28
<i>Pommes Pont-Neuf, béarnaise</i>	
WHOLE SEA BASS	£23
<i>Ginger basmati rice, confit fennel, lemon oil (df)</i>	
COTE 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
CAULIFLOWER GRATIN	£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

PISTACHIO MACAROON	£9	APPLE TART TATIN	£8
<i>Pistachio cream, raspberry</i>		<i>Vanilla ice cream, caramel sauce</i>	
MONT BLANC	£7	HOT CHOCOLATE FONDANT	£9
<i>Chestnut butter cream, meringue</i>		<i>White chocolate sorbet</i>	
COCONUT CRÈME BRÛLÉE	£6	HOMEMADE ICE CREAM AND SORBET	£2.90/SCOOP
<i>Roasted coconut powder (gf)</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.