



# BRABOURNE ROOM

## WEEKEND BRUNCH

Saturday and Sunday 10.30am – 12pm

Toasted English breakfast muffins served with: Smoked salmon, poached free-range eggs, hollandaise sauce and chives or	8.75
Honey-roast Sussex ham, poached free-range eggs, watercress or	8.25
Avocado, poached free-range eggs, tomato, coriander and red onion salsa (v)	7.50

French toast with cinnamon and fruit compote	5.50
Greek yoghurt, fruit salad and granola	4.75

*Why not upgrade your brunch or your afternoon tea by ordering a glass of prosecco? £7.75 a glass*

## WEEKEND MENU

Saturday and Sunday 12pm – 10.30pm (last orders 9.30pm)

### SMALL PLATES

Soup of the day	5.00
Chicken, tarragon and parsley terrine, Heritage Tomato chutney, fennel seed cracker	8.50
Roast cauliflower, Srircha and lime mayo, British Virgin rapeseed oil. (v) (ve)	7.50
Sprouting broccoli, chopped boiled Egg, gherkin and herb dressing, Manchego cheese (v)	8.50
Dorset crab cakes, lemon mayo, fennel & dill salad	9.50

### MAIN COURSES

Chargrilled British sirloin steak, fat cut chips, English watercress Hollandaise sauce	22.50
Red lentil, coconut and ginger dahl, sweetcorn and spinach cakes, coriander (v) (ve)	14.50
Grilled Cornish hake, cockles, broad beans, lemon, leek and white wine sauce	16.50
Roast Sussex chicken breast, celeriac puree, bacon lardons, peas, grilled gem lettuce	16.00
Smoked haddock kedgeree, soft boiled hens' egg, curry sauce	7.95/13.25
Bulgur wheat and sundried tomato salad, black pepper Burrata, rocket and lemon (v)	13.50

### ROSL CLASSICS

Curry of the week	14.50
<i>Please ask your server for this week's choice</i>	
6oz calf's liver, creamy mash, red onion gravy, smoked bacon & spinach	15.95
Welsh rarebit, tomato chutney, radish, fine herb salad	8.50
Cumberland sausage, buttered spinach, silky mash & onion gravy	7.95/12.95

### SIDE DISHES

Green beans, confit shallots, virgin rapeseed oil	4.50
Fat cut triple cooked chips, rosemary salt (v)	4.50
Chantenay carrots, toasted caraway seeds	4.50
Rocket, radicchio and orange salad	4.50

**Afternoon Tea** available daily between 2pm – 6pm  
*Please ask your server for a menu*

### DESSERTS

Dark chocolate mousse, sesame wafer, orange and caramelised white chocolate (v)	7.00
Yorkshire rhubarb and apple pie with vanilla ice cream(v)	7.50
Buttermilk panna cotta, ginger crumb, fruit compote	
Glazed lemon tart, Chantilly cream (v)	7.50
British cheese board	8.75
<i>Brie de Moeux, Westcombe cheddar, Dorset Blue Vinny grapes, celery, crackers &amp; our house chutney</i>	

(v) Vegetarian (ve) Vegan Please ask the waiting staff if you have any specific dietary needs. Most of the dishes can be modified to accommodate any dietary needs.

**Allergens:** Please advise your server of any special dietary requirements, including tolerances and allergies. Our staff will be able to inform you of any specific allergens we know to be present in each of our dishes. Where possible, our trained staff will advise on alternative dishes. However, all our dishes are produced in kitchens that contain allergens. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

We add a discretionary 12.5% service charge to all bills, 100% of which is distributed between the team

## HOT DRINKS

### Envelope teas

Earl Grey	2.40
Peppermint	2.40
Red berry	2.40
Chamomile	2.40
English breakfast	2.40

### Loose leaf teas

Lady Willingdon signature blend	4.50
Darjeeling	4.50
Lapsang souchong	4.50
Chamomile	4.50
Jasmine green	4.50

### Fairtrade Coffee

Americano	2.80
Cappuccino	2.95
Espresso	2.00
Double espresso	3.00
Macchiato	3.20
Latte	2.95
Flat white	2.95
Hot chocolate	2.95
Mocha	3.25

## CLUB CELLAR WINES

**Château Beaumont** 49.00  
**Haut-Médoc, 2009**  
*This Château is well structured with gentle damson fruits, drinking well now.*

**Château LaTour Carnet** 57.00  
**Haut-Médoc, 2004**  
*Plenty of spice and oaky mocha, beautiful structured wine.*

## COLD DRINKS

Small still / sparkling water	330ml	2.05
Large still / sparkling water	750ml	4.40
Luscombe bottled drinks		2.95
Big Tom tomato juice		2.95
Coca-Cola		2.75
Diet Coke		2.65

## BEER & CIDER

Becks Blue	abv 0.0%	275ml	3.60
Budvar	abv 5.0%	330ml	4.60
Abbot Ale	abv 5.0%	500ml	5.00
Aspall Suffolk Cider	abv 5.5%	500ml	5.00

## WINE LIST

*By the glass (175ml) and bottle (750ml)*

### White

**Amori Pinot Grigio, Veneto, Italy, 2017** Glass 6.00 | Bottle 21.00  
*Clean and crisp with aromas of citrus fruits*

**Chemin de la Serre Marsanne Viognier, Languedoc, France, 2017** Glass 6.50 | Bottle 22.50  
*A well rounded, medium bodied white showing soft stone fruits, green apple and melon*

**Mount Brown Sauvignon Blanc, Waipara, New Zealand, 2017** Glass 8.50 | Bottle 26.00  
*A restrained expression of Sauvignon Blanc showing fresh citrus flavours with freshness on the palate*

**Sancerre, Domaine Millet Roger, France 2017** Glass 8.50 | Bottle 35.00  
*This wine has developed an intense aromatic nose of citrus fruits*

**Montagny 1er, Domain Bernollin, France 2012** Glass 8.25 | Bottle 33.00  
*At first shows crisp mineral notes, but after gains complexity of exotic fruits.*

**Petit Chablis Frederic Prain, Burgundy, France, 2017** Bottle 31.75  
*Chablis at its best with crisp green apple up front giving way to flinty mineral notes and creamy mouth feel.*

### Red

**Ladera Verde Merlot, Central Valley, Chile, 2016** Glass 5.75 | Bottle 20.00  
*Rich, ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums, damson and juicy acidity*

**Armigero Sangiovese di Romagna Riserva, Italy, 2014** Glass 5.75 | Bottle 21.00  
*Ruby red with lashing of dried fruit and spice full-bodied and warm on the palate*

**Chemin de la Serre Carignan, Languedoc, France, 2016** Glass 6.50 | Bottle 22.50  
*A well-rounded red showing red fruits, cherry and some autumnal spices.*

**Club Claret Chateaux Gaury Balette, Bordeaux, France, 2015** Glass 7.00 | Bottle 24.50  
*Classic claret, delivered softly with fruit to the fore and nicely balanced structure.*

**Gouguenheim Malbec, Mendoza, Argentina, 2017** Glass 8.50 | Bottle 26.00  
*High altitude combined with irrigation of the purest snow melt in the Andes creates a Malbec with bold dark fruits, savoury notes and hints of spice on the finish.*

### Rosé

**Mediterranean Rose d'Orange, Rhone Valley, France, 2017** Glass 5.95 | Bottle 23.00  
*A light and delicate rosé with rose petal aromas and wild red berry flavours, made from the vineyards surrounding the medieval village of Sérignan-du-Comtat close to the Rhône river.*

**St. Sidoine Rose, Provence, France, 2016** Bottle 25.50  
*Lovely fresh, dry style Provence rose with soft strawberry fruit and a little honeysuckle.*

### Sparkling wine

*By the glass (125ml) or bottle (750ml)*

**Prosecco Spumante Botter Extra Dry, Veneto, Italy, NV** Glass 7.75 | Bottle 27.50  
*A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish.*

**Louis Boyier Brut, Champagne, France, NV** Glass 12.75 | Bottle 45.00  
*Crisp and dry with lovely biscuit and brioche flavours, this is a very elegant Champagne with great length.*

**Louis Boyier Brut Rose, Champagne, France, NV** Bottle 52.50  
*Rich and fruity, sturdy enough to serve with food. A delicious rose with summer berry and citrus flavours with a crisp and refreshing finish*

125ml measures of wine are available on request. We operate a sensible drinking policy, please drink in moderation. Draught products are not available in the Brabourne Room.

We are proud to support British suppliers as well as promoting seasonal produce within our menus.