

the brasserie
– bar & restaurant –

EVENING SET MENU

£27.50 per person

TO START

Bread, seasoned butter and balsamic oil | Gl, Mi, Su

STARTERS

Soup of the day, crusty bread | Gl

Scotch egg, saffron mayo, endive, red onion marmalade, crackling | Wheat, Su, E, Mi

Moules marinière | Mi, Su, Mo

Avocado Caesar salad, spinach, crushed cashews (Vg) | N, So, Wheat

MAINS

Pan fried duck breast, pomme anne, beetroot purée, chilli kale, red wine jus | Mi, Su

Roasted coley supreme, artichoke mash, samphire, chive garlic cream | Fi, Mi, Su

Ratatouille orzo, basil oil (Vg) | Wheat

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | Mi, Mu, Su

£10.00 supplement

Bacon Cheeseburger, smoked cheese, mozzarella, maple bacon, cos lettuce, tomato, gherkin, crispy onions, burger sauce, in a soft white bap, salad garnish and hand cut chips | Gl, Mi, E, Ce, Mu, Su

£2.00 supplement

Fish and chips, fillet of haddock battered or grilled, mushy peas | Fi, Mu, E

£2.00 supplement



Invisible Chips for Hospitality Action, 0% fat, 100% charity | £1.00

(If you wish to donate more please speak with your server)

DESSERTS

Apple pie, caramel apple sauce, lemon sorbet (Vg) | Wheat

Layered raspberry cheesecake, macaron | Mi, Wheat, Almonds, E

Double chocolate delicé | Mi, E, So

English cheese selection, chutney, grapes and wafers | Mi, Ce, Su, Gl, (may contain traces of sesame)

The Wivenhoe House team gratefully receive 100% of the gratuities and tips you kindly leave, thank you.

(Vg) suitable for vegans - Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se Soya/So Sulphites/Su

* May contain traces of nuts ** May contain traces of nuts & peanuts