

— 1777 —

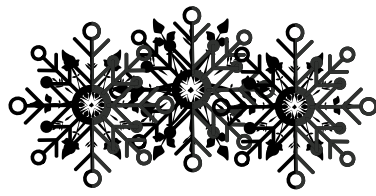
## AT THE BRASENOSE

### STARTERS

Apple and celeriac soup served with crusty bread (ve)	£6.50	
Grilled vegetable antipasti with roasted bell pepper tapenade (ve)	£8.00	
Twice-baked cheddar cheese soufflé with piccalilli (v)	£8.50	£14.50
Smoked kedgeree with quail's egg and curried mayonnaise	£9.50	£15.50
Spiced lamb terrine served with flatbreads	£12.00	£18.00
Potted shrimps with toasted sourdough	£8.50	£14.50

### MAINS

Battered banana blossom served with chunky chips and garden peas and a vegan tartare sauce (ve)	£14.50
Celeriac and potato rostis with warm chick pea and tomato salad (ve)	£15.50
Portobello mushroom wellington served with wilted greens	£15.00
Smoked chicken casserole served with baby vegetables	£14.50
Short rib of beef with horseradish dumplings and roasted root vegetables	£17.50
Calves liver with sage served with braised savoy cabbage and Brussels sprouts with a red wine and onion reduction	£16.00
Pan fried red mullet fillet, with purple sprouting, crispy gnocchi and pesto sauce	£18.00



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**DESSERTS £7**

Passion fruit and basil mousse (ve)

Brasenose knickerbocker glory (v)

Blackberry, raspberry, peach and mango layered jelly  
served with fresh berries (low fat, low calorie) (v)

Dark chocolate and mint baked Alaska

White chocolate panna cotta with honey served with black  
coconut ice cream

Toffee apple crumble served with toffee apple ice cream

**CHEESEBOARD £9**

Montgomery Cheddar, Colston Bassett stilton and Somerset brie  
served with oatcakes, crackers, celery and Brasenose January  
chutney

