

BRUMUS

STARTERS

- Truffled mushroom and celeriac soup £9 (vg) (gf)
Lobster cocktail £18.50
Burrata, Delica pumpkin, sage and hazelnut butter £13.50 (v) (gf)
Bream tartar, chilli, lemon, wild fennel,
plantain crisps £12.50 (gf)
Pork terrine, quince jelly, sourdough toast £12
Golden beetroot carpaccio, fennel and orange £11 (vg) (gf)

Hand carved Loch Fyne smoked salmon,
lemon and sourdough toast £18

MAINS

- Fish pie £20
Herb-baked cod, borlotti beans, chorizo £23
Whole roasted wood pigeon, Yorkshire toast,
bramble jus £20
Braised ox cheek 'bourguignon', potato purée £23
Delica pumpkin tagine, coconut yoghurt,
almonds £20 (vg) (gf)
Cep and truffle risotto £14 / £24 (v) (gf)

Salt baked whole sea bass £30
with Béarnaise, tartare or beurre blanc (gf)

GRILL

- 21 day dry age 8oz ribeye, fries £32.50 (gf)
21 day dry age 10oz fillet £35 (gf)
with Béarnaise or peppercorn sauce
Brumus burger, French fries, coleslaw and
pickled chilli £15.50

HAYMARKET CLASSICS

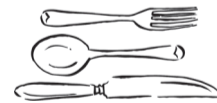
- Market fish, spinach with garlic and chilli £21 (gf)
Dover sole 12oz £35 / 16oz £42
with Béarnaise, tartare or beurre blanc (gf)
Beer battered fish and chips, pea purée and
tartare sauce £18.50
Caesar salad £16.50 / chicken £18.50 / prawns £19.50
Chicken schnitzel with lemon and watercress £20

SIDES

- French fries / Hand cut chips £4.50 (vg) (gf)
New potatoes / Mashed potato £4.50 (v) (gf)
Braised red cabbage £4.50 (vg) (gf)
Sautéed spinach with garlic and chilli £4.50 (vg) (gf)
Tenderstem broccoli £4.50 (vg) (gf)
Green leaf salad £5 (vg) (gf)

DESSERTS

- Chocolate liégeois £8.50 (v) (gf)
Crème brûlée with raspberries £8 (v) (gf)
Lemon tart, crème fraîche £8 (v)
Raw raspberry and white chocolate "cheesecake" £8.50 (vg) (gf)
Apple and plum crumble, vanilla custard £7.50 (v)
Cake from the table £5.75
Ice cream £2.50 per scoop (v) (gf)
Selection of artisanal cheeses £14.50 (v)



Please ask your server for our specials

AFTERNOON TEA

- A selection of finger sandwiches and savouries
Scones with clotted cream and preserves
Cakes and tartlets and your choice of
Tea, coffee or hot chocolate



- £26 per person
£36 per person with a glass of
Pommery Brut Royal NV Champagne
£39 per person with a glass of
Pommery Brut Rosé NV

We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

For more information on allergens or dietary requirements,
please speak to one of the team (v) - vegetarian (vg) - vegan (gf) - gluten free

