

BRASSERIE MENU

STARTERS

Tomato consommé, charred tomatoes & asparagus spears - £5.95 **VG**

Fig, beetroot, goats cheese & walnut tian - £6.95 **V**

Mushroom arancini - £6.95 **V**

Pan seared Scallops, cauliflower textures & crispy chicken skin - £7.50

MAIN COURSE

Pan roasted duck breast, carrot puree, fondant potato,
duck leg croquette served with a port jus - £17.95

Loin of venison, spinach, salt baked celeriac, wild mushrooms served
with a red wine & bitter chocolate sauce - £21.95

Cod, clams, braised fennel & a lemon cream sauce - £16.95

Cauliflower steak, cauliflower crisps, served with a cashew nut butter - £14.95 **VG**

10oz rib eye, triple cooked chips, watercress salad, burnt onion ketchup - £21.95

Roast chicken, black garlic, parsley butter, wild mushrooms,
pomme puree parmesan crumb - £16.95

DESSERTS

Chocolate fondant, salted caramel ice cream - £6.95

White chocolate torte - £6.95

Lemon posset - £6.95

Cheese board - £8.95

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY SPECIFIC QUESTIONS RELATING TO ALLERGENS OR INGREDIENTS.
NUT ALLERGIES – WE CANNOT GUARANTEE THAT DISHES DO NOT CONTAIN NUTS OR NUT DERIVATIVES.
OLD THORNS WILL NOT KNOWINGLY SELL ANY FOOD REQUIRED TO BE LABELLED AS CONTAINING GM MATERIAL.
GLUTEN FREE ALTERNATIVES AVAILABLE.



OLD THORNS

