

# CHEFFINS BRASSERIE

## BREAD & APPETISERS

BASKET OF CONTINENTALS BREAD 3.5  
Balsamic Vinegar | Olive Oil | Butter

MARINATED OLIVES 3.5  
Feta | Cherry Tomatoes

ALMOND AND CASHEW NUTS 3.5

## STARTERS

CHILLED TOMATO AND LOBSTER SOUP 6.9  
Tartar of Smoked and Norwegian Salmon Faux Caviar (GF)

CRISPY CHILLI GARLIC BEEF 7.9  
Bean Sprout | Coriander | Tomato Salad |  
Red Onion | Mango (GF)

SMOKED HAM HOCK 8.9  
Baby Salad | Confit Tomatoes | Mustard Cremeux

SCOTTISH FILLET BEEF TATAKI 11.9  
Japanese Style Carpaccio | Tosa Zu Sauce | Crispy Garlic  
Crispy Shallot's | Spring Onions (GF)

SCOTTISH SMOKED SALMON 10.9  
Pea Shoots | Baby Beets | Avocado | Fromage Blanc (GF)

GOLDEN FRIED CRISPY DUCK EGG 8.5  
Bacon | Spinach | Mushroom | Garlic Butter

JERSEY WHELKS ESCARGOT STYLE 8.9  
Baked in hot Garlic Butter Shallots Soy and a  
Pinch of Shichimi Togarashi

SUMMER JERSEY OYSTERS 11.5  
Fresh Mint | Cucumber | Red Onion | Ponzu Salsa (GF)

HAND DIVED JERSEY SCALLOPS AIR DRIED DUCK  
ASPARAGUS CRISPY QUAILS EGG 10.9  
Celeriac Remoulade | Cauliflower Puree | Curried Mayonnaise  
Golden Raisin Puree (GF)

PRAWN COCKTAIL 8.9  
Gambas | Mary Rose | Seedlings | (GF)

CRISPY CONFIT DUCK LEG 9.5  
Sweet & Sour | Hoi Sin | Spring Onion | Cucumber (GF)

## SALADS

POACHED & SMOKED SALMON SALAD 14.9  
Poached Egg | Baby Gem Lettuce | Avocado |  
Cucumber | Asparagus | Celery (GF)

CEVICHE GREEK FRENCH PRAWN SALAD 15.9  
French Prawns | Plum Tomatoes | Feta | Capers | Coriander  
Red Onion | Cucumber | Olives | Ceviche Dressing (GF)

## PASTA/PESCATARIAN/VEGETARIAN

FRESH SEAFOOD LINGUINE 17.9  
Prawns | Mussels | Cod | Salmon | Garlic | Chilli |  
White Wine | Fresh Garden Herbs | Parmesan Cheese

GARDEN PEA SHALLOT TORTELLINI 15.9  
Tomato & Red Pepper Sauce | Rocket Pesto &  
Crumbled Stilton | Spinach Garden Peas (V)

GLUTEN FREE BATTERED COD & CHIPS 15.9  
Triple Cooked Chips | Garden Peas | Homemade Tartar Sauce

## MEAT

CHICKEN BREAST 16.9  
Chorizo | Roasted Pickled Onion | Spinach | Pea Puree |  
Crispy Bacon | Potato Terrine

TRIBUTE TO BEEF 21.9  
Beef Fillet | Beef Pudding | Pressed Beef | Shin Beef Fritter

PAN ROASTED LAMB RUMP 17.9  
Spinach | Black Pudding & Bacon Crushed Jersey Royals  
Sun blush Tomatoes | Goats Cheese | Honey

ROAST DUCK BREAST 17.9  
Burnt Orange | Potato Terrine | Beetroot Puree  
Sprouting Broccoli | Rainbow Carrots (GF)

PRIME RUMP BURGER 13.9  
Tomatoes | Lettuce | Pickle | Beaumont Burger Relish |  
Triple Cooked Chips

SHEELING FARM IRISH FILLET STEAK 27.5  
Creamed Spinach | Triple Cooked Chips | Onion Rings (GF\*)

HARMONY FARM AGED RIBEYE 21.9  
Creamed Spinach | Triple Cooked Chips | Onion Rings | (GF\*)

GF=GLUTEN FREE/VG =VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

\*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT  
INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE

FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT

# Cheffins V&V Set Menu

## BUTTON MUSHROOM SOUP

Truffle | Crispy Shallots (GF) (V) (VG)

## HERITAGE TOMATO COCKTAIL

Cucumber Sorbet | Toasted Hazelnuts | Basil Oil | Mozzarella (V) (GF)

## ROASTED SALSIFY IN FRIED PANKO

Beetroot Humus | Onion Marmalade | Root Puree | Seedlings (V) (VG)

## FRESH ASPARAGUS

French Salad | Honey Mustard Dressing (V) (VG)

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## GREEN VEGETABLE COCONUT LASKA

Rice Noodles | Coriander | Peas | Beans | Sprouting Broccoli | Asparagus | Avocado

## BUTTERNUT SQUASH & ROASTED ARTICHOKE

Pea | Potato | Fresh Garden Herbs | Roasted Red Pepper | Broccoli | Hazelnuts (GF) (V) (VG)

## ROASTED AUBERGINE SUNFLOWER SEEDS CRUST

Potato | Leek | Courgette | Garlic | Rosemary | Garden Purees | Seedlings (GF) (V) (VG)

## HANDMADE GARDEN PEA AND ROASTED SHALLOT TORTELLINI

Tomato & Pesto Sauce | Pea | Roasted Onions | Pea Shoots | Fresh Basil | Spinach | Mature Chive Oil (V)

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## SOUS VIDE PINEAPPLE

Vanilla Jus | Coconut Ice Cream (GF) (V) (VG)

## BURNT ORANGE & BRULEE BANANA

Raspberry Sorbet | Apple Gel | Passion Fruit | Fruit Shards (GF) (V) (VG)

## CHOCOLATE TART

White Chocolate Crystal | Macaroon | Vanilla Ice Cream | Chocolate Shards (V)

2 COURSES £24.90

3 COURSES £29.90

BASKET OF CONTINENTALS BREAD £3.5

Balsamic Vinegar | Olive Oil | Butter

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10% Discretionary charge will be added to the bill on parties over 10 people

