



CHANNELS

— Bar & Brasserie —

SPRING BRASSERIE MENU

Please pre order from the menu below:

TO START

Seasonal Soup of the Day £6.25

Grilled House Malt & Rye Sourdough

Salmon £7.95

Salmon Tart, Sour Cream, Fresh Dill

Asparagus 'Carbonara' £7.50

Parmesan Custard, Maple Cured Bacon,
62° Yolk

Potato & Aubergine Press (V/VE) £6.95

Baba Ganoush, Pomegranate, Dill

DESSERT

Salt Caramel Custard Tart £6.95

Horlicks Ice Cream, Nutella Bombolone,
Banana & Lime, Honey Pinenut

Chilled Chocolate Fondant £7.95

Coffee Cremeux, Cinnamon Swirl, Passionfruit

Farmhouse Cheeseboard £8.95

Grapes, Celery, Walnuts, Dried Fruit, Chutney,
Crackers

Trio of Ice Creams £5.95

Crunchy Bits

MAIN COURSE

Aged Beef £21.95

Broccoli, Malted Beer Onion, Sticky Oxtail &
Mushroom

Pork Belly £17.95

Fennel Kimchi, Malted Cauliflower, Dried
Gherkins

Miso Blackened Cod £18.95

Bok Choy, Leek & Shitake Broth, Pickled
Ginger, Soba Noodle, Lotus Root

"Mac & Cheese" (V) £14.95

Truffle Mornay, Seasonal Garnish

8oz Beef Burger £14.95

Brioche Bun, Crispy Bacon, Gem, Tomato,
Black Truffle Mornay, Skinny Fries,
Caramelised Onion Ketchup

Homemade Pie of the Day £14.95

Shortcrust, Spring Vegetable, Whipped
Rooster, Gravy

Beer Battered Haddock £15.95

Smashed Peas, Tartar, Lemon, Rustic Chips,
Seaweed Salt

Sides

£3.95 Each

Rustic Chips

Skinny Fries

Sautéed Spinach

Crispy Onion Rings

Garlic Roast Mushroom

Creamed Mashed Potato

Honey Roasted Carrot, Dukha & Coriander

BBQ Purple Sprouting Broccoli, Romesco,

Toasted Almond

Roast Hispi Cabbage, Garlic & Chive Mayo,

Black Onion Seeds



Please note for tables of ten or more an optional service charge of 10% will be included on your bill.

All of our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance please let us know before ordering, full allergen information is available from Management if required.