CHELSEA BRASSERIE

LUNCH SET MENU

SERVED 12PM TILL 2PM MONDAY TO SATURDAY
2 Courses £12.95, 3 courses £15.95

NIBBLES

Ciabatta bread basket & butter	£3.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Soup of the day served with baked ciabatta bread (v, gf soup not ciabatta, nf)
Stuffed portobello mushroom with cheddar cheese and chopped tomatoes served on a bed of garnish (gf, v, nf)
Apple, blue cheese, walnut salad with herb oil & pomegranate (v, gf)
Tempura fish, sweet chilli sauce & garnish (v, df, nf)
Beetroot cured smoked salmon, avocado, wholegrain mustard mayonnaise & herb oil (v, gf, nf)
Marinated chicken skewer with a tamarind sauce & garnish (gf, df, nf)

MAINS

Lemon & rosemary marinated chicken breast with creamy mushroom sauce finished with parmesan (gf, nf)
Pan roasted pork loin, carrot puree, pak choi finished with red wine jus (gf, df, nf)
Chelsea fish cake served with asparagus, pickled vegetable garnish & parsley sauce (v, nf)
Baked aubergine with lightly spiced risotto rice (gf, v, ve, df, nf)
Pan seared seabream, grilled vegetables, dhokla (steamed cake made from chickpea flour) finished with parley sauce (gf, v, nf)
Harissa rainbow carrots & seared pak choi served with seasoned lentils & carrot puree (v, ve, gf, df, nf)

SIDES

Fries (gf) £3.95
Sweet potato fries (gf) £4.50
Parmesan & truffle fries (gf,v) £4.95
House salad £3.95
House vegetables £4.00
Grilled vegetables £4.95
Buttered new potatoes £4.50
Sauteed mushrooms £4.95
Sauteed asparagus £4.50

DESSERTS

Warm pecan pie served with vanilla icecream (v)
Lemon meringue slice (v,nf)
Cheesecake of the day served with vanilla icecream (v,nf)
Salted caramel tart served with fruit compote (ve,v,gf,df,nf)
Cheese selection served with biscuits, chutney & fruits (£5 supplement) (v,nf)
Icecream & sorbet with wafer (3 scoops)
Icecream – coconut, mint choc chip, salted caramel, vanilla, maple walnut, pistachio (v,gf)
Sorbet – Passion fruit & Mango, Gin & elderflower, Lemon, Raspberry (v,ve,gf,df,nf)

Please inform your server of any dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free