



Restaurant, Bakehouse, Bar and Terrace

BR6 Restaurant Autumn Set Menu

2 courses - £18.50

3 courses - £23.00

To begin

Pumpkin Velouté - chive oil - parmesan croutons

GLUTEN, MILK, CELERY

Roasted heritage beetroot – caramelised goat cheese – salsa - spiced tomato chutney

GLUTEN, MILK, SULPHITES

Rabbit and bacon terrine – cornichon - semi dried tomato - caramelised onion - sour dough

GLUTEN, MUSTARD, SULPHITES, MILK

The main event

Roasted guinea fowl – cassoulet - confit potato - caramelised brussels sprouts.

CELERY, MILK

Pan fried sea bream - smoked haddock bonbon - crushed potato cake - baby leeks -

clam velouté FISH, MILK, GLUTEN, MOLLUSCS, SULPHITES

Wild mushroom and spelt risotto - parmesan tuille - crispy kale - pine nuts

MILK (Vegan option available)

To end

Sticky Fig tart - crème patisserie - almond foam - berry compote

GLUTEN, MILK, NUTS

Chocolate mousse - chocolate soil - raspberry sorbet

GLUTEN, MILK, EGG

Vanilla cheesecake, hazelnut crumb, strawberries coulis

MILK, NUTS (gluten free)

ALL PRODUCTS SOLD BY US AND SUPPLIED TO US, HAVE ALL ACKNOWLEDGED ALLERGENS PRESENTED ON MENU/PACKAGING/OR INFORMED BY WAITING STAFF.

PLEASE SEE STAFF IF STILL CONCERNED. ALL PRODUCTS ARE SUBJECT TO CHANGE. THANK YOU-BR6