



CHANNELS

— Bar & Brasserie —

SET LUNCH

Summer

Monday - Friday: 12 - 3pm

Two Courses

£15.95

Three Courses

£19.95

All dishes are freshly cooked to order, so some of our main courses take a minimum of 20 minutes to prepare.

V - Vegetarian | This menu is printed on FSC certified material.

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.



 **tripadvisor**[®]

*We would love to hear your feedback on
Trip Advisor. Please search in "Restaurants"
for Channels Bar & Brasserie.*

STARTERS

SEASONAL SOUP OF THE DAY

Grilled sourdough

HERITAGE TOMATO & MOZZARELLA SALAD **v**

Chardonnay baby tomato, young basil, aged balsamic

PRESSED PORK

Pineapple, hazelnut praline, Lincolnshire poacher

MUSHROOMS ON GRILLED SOURDOUGH **v**

Parmesan cream, fried hen's egg

MAINS

BAVETTE OF BEEF

Black garlic, carrot, beer onion, calvo nero, white asparagus

BATTERED FISH OF THE DAY

Smashed peas, tartar, lemon, rustic chips

HOUSE SMOKED RICOTTA TORTELLINI **v**

Cauliflower, spinach, basil, monks beard, hazelnut

CHICKEN CAESAR SALAD

Boiled egg, garlic crouton

DESSERTS

LEMON DRIZZLE

Meringue, dill snow, honey pinenut

WHITE CHOCOLATE & BANANA 'CHEESECAKE'

Gingerbread, banana brulee, passionfruit

RHUBARB & CUSTARD

White chocolate lime sponge, baked yoghurt, rhubarb granita

TRIO OF ICE CREAM

Crunchy bits