



CHANNELS

— Bar & Brasserie —

BRASSERIE MENU

December 2017

STARTERS

HOMEMADE SOUP OF THE DAY £5.95
Grilled sourdough.

CHICKEN, BACON & PORK TERRINE £6.95
Piccalilli ketchup.

SEAWEED CURED SALMON £7.95
Avocado, Asian turnip, wasabi pea granola,
soy & honey.

HERITAGE BEETROOT (v) £6.95
English goat curd, black onion seed,
hazelnut & honey.

STICKY OX TACO £7.95
Paprika, merguez sausage, apricot jam.

MAINS

BRAISED FEATHER BLADE £16.95
Whipped rooster, bourginon lentil, roast
shallot.

PAN ROAST STONE BASS £17.95
Red endive, soy glazed king oyster, oxtail
croustillant.

MISO BLACKENED COD £17.95
Roast bok choy, shitake & leek broth, pink
ginger, puffed rice.

CORN FED CHICKEN £16.95
Black garlic, satay, tempura enoki, Asian
crunch, chicken fat, purple carrot.

MAC & CHEESE (v) £13.95
Winter truffle, heritage cauliflower,
mushroom patty pan fricassee.

THE CLASSICS

BRASSERIE BEEF BURGER 8oz £11.95
Brioche Bun, Crispy Bacon, Cheese
Rarebit, Gem, Tomato, Caramelised
Onion Ketchup, Skinny Fries.

HOMEMADE PIE OF THE DAY £12.95
Shortcrust, seasonal vegetables,
whipped rooster, gravy.

BATTERED FISH OF THE DAY £12.95
Smashed peas, tartar, lemon, rustic
chips, salt and vinegar seasoning

HERITAGE CARROT SALAD £6.95 | £9.95
Tarragon, burnt lemon & hazelnut

CALVES LIVER & BACON £16.95
Whipped rooster, lyonnaise onion,
crispy shallots.

10oz RIBEYE £21.95
Roast tomato, mushroom, spinach,
rustic chips.

Choice of sauce:
PEPPERCORN | BÉARNAISE | GARLIC BUTTER



We would love to hear your feedback on our Trip Advisor. Please search for Channels Bar & Brasserie.

All of our food is prepared in a kitchen where nuts, glutens 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.

Please note we do not include a service charge on your bill.