### **Brasserie Max Sample Menu**

Starters

Asparagus, broad bean, spinach and feta soup, herb crouton £8

Scallops, cauliflower and golden raisin purée, roasted cauliflower and pine nuts £14.50

Grilled squid, buckwheat noodle, wakame, edamame and black bean salad £11

Prosciutto, baby artichokes, parmesan croutons, wild rocket £12

Slow roasted aubergine, beef tomato and goat's cheese galette, baby basil £10.50

Rosemary and lemon cured wild sea trout, lamb's lettuce and radish salad, toasted sourdough £11

Five spice seared tuna sashimi, mooli, lotus root and sesame salad, wasabi mayonnaise £14.50

Asparagus, warm poached hen's egg, truffle vinaigrette £11

Pasta and salads

Linguini, Dorset crab, roasted cherry tomato, chilli, basil £14.50 / £28.50

Risotto primavera, parmesan crisp £9.50 / £16.50

Omelette with spinach, asparagus and feta cheese £15

Grilled tuna nicoise salad £21.50

Covent garden cobb salad £21.50

Dressed Dorset crab, butter lettuce salad, French fries, lemon £26.50

Caesar salad £16.50

Chicken £21.50

Prawns £23.50

Lobster £28.50

#### Main courses

Pork schnitzel stuffed with parma ham and gruyère cheese  $\pounds 22$ 

# John Dory fillet, new potatoes, samphire, mussel cream sauce £24

### Roast chicken, piquillo peppers, aubergine, cracked wheat, tahini yoghurt £21.50

## Medallions of beef, roasted mushrooms and tomatoes $\pounds 28.50$

### Organic salmon, grilled asparagus, baby spinach, lemon hollandaise £22.50

Roasted cod fillet, crab risotto, parsley cream £22

### Herb crusted rack of lamb, charred spring greens, broad beans, garlic aioli £23

### Crispy katsu tofu, nasi goreng, lime and coriander salsa, coconut curry sauce £18

The grill

Dover sole, lemon £38

Yellowfin tuna, lemon £18

Aberdeenshire dry aged sirloin steak, béarnaise sauce £32.50

Aberdeenshire dry aged fillet steak, peppercorn sauce £36

Seafood mixed grill £28.50

Grilled lobster, French fries £19/ £38

Sides

Green beans, sun blushed tomatoes £5.50

Sautéed spring greens, garlic and chilli £5.50

Hand cut wedges / French fries £5

Mashed / new potatoes £5

Truffled macaroni cheese £7.50

Steamed asparagus £8.50

Tomato, avocado and wild rocket salad £7.50

Mixed leaf salad, herb and tomato vinaigrette £7.50

Rocket, watercress and parmesan salad, balsamic dressing  $\pounds 7.50$ 

Dish of the day

### Monday Fish pie £18.50

Tuesday Slow cooked lamb shank, Montgomery cheddar mash, spring greens £22.50

Wednesday Covent Garden fish cake, lemon and tartare sauce £19

> *Thursday Shepherd's pie £18.50*

> Friday Fish and chips £18.50

Saturday Steak and frites, béarnaise sauce £28 Sunday Roast of the day £18.50

Desserts

Lemon and almond roulade, Chantilly cream  $\pounds 8$ 

Chocolate fondant, raspberry sorbet £8

Mango and coconut semifred do, salted caramel  $\pounds 8$ 

Coffee and amaretto crème brûlée, pistachio biscotti £8

Banana and toffee profiteroles, warm chocolate sauce  $\pounds 8$ 

Selection of ice creams and sorbets, brandy snap basket, seasonal fruit £8

Chef's selection of mini desserts £12.50

Neal's Yard cheeses, apple and celery relish, biscuits £15.50

Menu last updated June 14th 2016 Pricing and dishes subject to change. Dishes are representative of the type of food available at the restaurant.