



November Menu

Starter

Soup of the Day

Ravioli with Pumpkin and Ricotta (V, VG)

Black Pudding Scotch Egg, Tomato Chutney

Main

Slow Cooked Beef, lardons, baby onions and wild mushrooms,

charred baby leek, Horseradish Mash

Seafood Chowder, Toasted Sour Dough

Crispy Sticky Tofu, Brown Rice, Stir Fry Vegetables

Dessert

Fruit Crumble and Vanilla Ice cream

Chocolate Brownie, White Chocolate and Raspberry Ice Cream, Chocolate Sauce

Strawberry Panna Cotta, Strawberry Gel, Tuille Biscuit

Evening

includes amuse, breads, petit fours: £19.95

To book a table call 01642 333271 or email watersidebrasserie@mbro.ac.uk

All our food is prepared to order, and we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.