

AUTUMN MENU 2016

Late Breakfast

12pm-2pm

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| The eggs (poached or scrambled) <i>Two free range eggs, butter and toast</i> | £8.90 |
| Smashed avocado on toast, <i>paprika oil, smoked bacon</i> | £8.90 |
| Smoked Ham and Gruyère cheese croissant | £9.90 |
| Croque Monsieur | £10.90 |
| Classic French omelette with Legbar eggs | £12.90 |

Add: ham, cheese, mushrooms, avocado, potatoes, spinach £1.00 each
Scottish smoked salmon, chipolata and rosemary, cured bacon, poached egg £2.50 each

Side dishes

Green beans, roast baby potatoes, braised carrots, French fries, garlic spinach, pomme purée, broccoli £3.50
Truffle oil Mac&Cheese, Gratin Dauphinois £4.50

Sauces

Pepper, Red wine, Béarnaise, Hollandaise, £2.00
Truffle Sauce, Blue cheese sauce £3.50

Signature Cocktail

French Kiss £12.75
Strawberry purée, passion fruit syrup, topped with Champagne

To Share

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| Basket of home baked bread, <i>Isigny AOP butter</i> | £1.90 |
| Green Sicilian olives | £2.90 |
| Duck rilette, <i>toasted country bread & garlic</i> | £5.90 |
| Baked Saint Marcellin cheese, <i>Pain de Campagne</i> | £8.90 |
| Corsican charcuterie platter <i>Gherkins, country bread, butter</i> | £10.90 |

Les Entrées

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| Mixed green leaves <i>Mesclun salad, balsamic di Modena, extra virgin olive oil (v)</i> | £5.90 |
| Jerusalem artichoke velouté and truffle oil <i>Crème fraîche and baby parsley (v)</i> | £6.90 |
| Charcoal baked Halloumi and pickled beetroot <i>Spicy marinated aubergine, coriander (v)</i> | £6.90 |
| Traditional French onion soup <i>Gruyère cheese and brioche croûtons gratinéed (v)</i> | £7.90 |
| Oak smoked Mackerel salad <i>Kholrabi, green apple, pickled radish, wasabi mayonnaise(gf)</i> | £7.90 |
| Burrata Mozzarella from Campania <i>Honey caramel and balsamic, rocket, garlic toast (v)</i> | £8.90 |
| Yellow fin Tuna Tartare <i>Avocado, Japanese dressing and red amaranth (gf,df)</i> | £10.90 |
| Homemade Foie gras terrine <i>Ginger bread, red fruit chutney and country bread (df)</i> | £13.90 |
| Squid ink homemade crab ravioli <i>Porcini mushrooms, basil and peas emulsion</i> | Small £9.90/Large £21.90 |

Les Plats

Plat du jour

Your waiter will be delighted to inform you of today's special £14.90

Truffle salsa Tagliatelle

Glazed chestnut, fried kale, micro coriander, aged parmesan (v) £17.90

Ricotta and spinach tortellini

Blue cheese cream, roasted walnut, aged Parmesan (v) £18.90

Stone bass Meunière

Black risotto, chorizo, peashoot (gf) £19.90

Black Angus Beef burger (170g)

French fries, Tomato chutney, matured cheddar £19.90

Pan fried Skate wing with lime

Crispy smoked bacon, romanesco, pumpkin purée, sage £22.90

Scallops pan fried with Satay

Pak Choi and wild rice, lobster bisque £24.90

Glazed black Cod fillet

Purple kale, butternut squash purée, honey and soy sauce £28.90

Slow Cooked

Beef Bourguignon

Buttered pomme purée, lardons, carrots, red wine sauce £16.90

Corn-fed Chicken supreme

Chestnut purée, roasted cauliflower, black curry mushrooms sauce £18.90

Pork belly and Cider sauce

Cassoulet beans, parsley, apple crisp £19.90

French Moulard Duck magret

Fried parmesan gnocchi, red wine pear, Ponzu sauce £24.90

French cuisine executed by Head Chef Walter Ishizuka

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Le Charcoal Grill

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| Iberico pork ribs Japanese BBQ style | £16.90 |
| Argentinian Rib eye steak 7oz | £19.90 |
| Whole Sea Bream fillet and fennel | £22.90 |
| Black Angus USDA beef sirloin 10oz | £23.90 |
| Dry aged beef Tournedos Rossini, <i>Truffle sauce</i> | £29.90 |

All our grill section dishes are garnished with a green salad

Les Desserts

Apple and Yuzu granite

Coconut almond nougatine, blackcurrant £5.90

Quince Clafoutis

Berry and passion fruit coulis, lime zest £6.90

Homemade Waffles

Orange infused chocolate sauce, Chantilly £7.90

Apple tart tatin

Vanilla ice cream, Salted caramel £8.90

Hot chocolate fondant

Mint syrup, mandarin ice cream £9.90

Homemade ice cream and sorbet

(Please ask your waiter for the seasonal specials)

£2.50 per scoop

Les Fromages

Camembert de Normandie, Comté du Jura, Saint-Nectaire, Bleu d'Auvergne, Crottin de Chavignol

2 pieces £5.90

4 pieces £8.90

5 pieces £11.90

All cheeseboards are served with fruit bread and fig chutney