

AUTUMN / WINTER MENU 2023/2024

BREAD & BUTTER

All meals are accompanied by freshly baked sourdough bread, served with a choice of butters

Sea salt whipped butter
Vegemite whipped butter

STARTERS

Rare roast beef tartare, sweet & sour turnips, horseradish crème fraiche, crispy shallots, puff pastry & dill oil

Beetroot & wasabi cured salmon, smoked beetroot gel, spiced apple chutney, mooli & coriander remoulade, ginger pickled mustard seeds & a dill cracker

Twice baked cheese soufflé, butternut squash & ginger puree, salt baked beetroot, pickled cauliflower, quince puree, blue cheese & toasted walnuts (V)

Salt baked celeriac & beetroot, truffled cream cheese, truffle puree, nori & mushroom powder and a toasted celeriac crumb (V)

Cauliflower & cumin soup, crouton, saffron pickled cauliflower, kaffir lime leaf emulsion, madras oil (VE)

MAINS

Slow cooked glazed beef cheek, truffled celeriac mash, caramelised shallots, prunes in port, pickled walnuts & a watercress salad

Roasted rump of lamb, Guinness rarebit rosti potato, herby pea puree, cavalo nero in garlic oil, mint sauce gel & lamb jus

Tandoori roasted chicken breast & marinated thigh, spiced cabbage thoran, sag aloo gnocchi, spiced lentil puree, cavalo nero in lemongrass oil & a moilee gravy

Breaded cod, barbequed oyster & burnt lemon emulsion, crushed shio kombu potatoes, grilled purple sprouting broccoli, sake & miso beurre blanc, shiso oil

Satay baked aubergine, fermented chilli puree, Thai sweetcorn fritters, sesame dressed napa cabbage, crispy noodle, sesame, peanut & kombu crumb, coriander oil (V)

Roasted courgette & ratatouille roulades, sage Pommes Anna, roasted onions, pumpkin puree & crispy sage leaves (VE)

DESSERTS

Dark chocolate & orange decadence, mandarin sorbet, cocoa nib shard & orange soil (V)

Salted caramel mousse, spiced apple puree, green apple sorbet & blackberry leather shards

Pistachio fondant, Danish pastry ice cream, pistachio & berry snap, winter cherry gel (V)

Steamed malt & barley pudding, yeasted tuille, malt sauce & a ginger biscuit ice cream (V)

Dark chocolate & pear panna cotta, Williams pear gel, blackberry sorbet, maple cinder toffee & edible viola flowers (VE)

Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.

*Please note, if your dinner service goes past 10pm there may be a charge for additional staff.

The **BREWERY**

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