

## Pre-Show Set Menu

One Course **£23.65** ● Two Courses **£32.75** ● Three Courses **£41.50**

*Whilst The BFG is showing in the Festival Theatre, a children's menu is also available*

### Starters

#### White of Leek Velouté

Wild Garlic Oil,  
Puffed Wild Rice, Fromage Blanc

#### Pigeon Breast

Beetroot Purée, Smoked Potato,  
Blood Orange, Foraged Herb Pesto  
*(May Contain Shot)*

#### Olive Oil Poached Salmon

Celeriac Remoulade,  
Pickled Rhubarb, Sea Salt Hazelnut,  
Fennel Bronze

#### Chilled Roasted Cauliflower

Black Garlic & Date Chutney,  
Crispy Chickpeas, Tahini Yogurt

### Main Courses

#### Pan Seared Duck Breast

Dauphinoise Potatoes,  
Braised Chicory, Greens, Orange Jus

#### Slow Cooked Pork Belly

Pommes Purée, Sprouting Broccoli,  
Pink Lady Apple, Cider Sauce

#### Grilled Halibut

Wild Mushroom Gnocchi,  
Black Truffle Cream,  
Crispy Sage, Shaved Twineham Grange

#### Maple Sesame Squash

Charred Onion, Labneh, Edamame Beans,  
Toasted Seeds, Pomegranate,  
Mint & Parsley Salad

### Desserts

#### Banoffee Sponge

Banana Sponge, Sea Salt Caramel,  
Banana Crumble,  
Clotted Cream Ice Cream

#### Lemon Choux au Meringue

Giant Choux Bun, Lemon Cream,  
Blow Torched Meringue

#### Bitter Chocolate Ganache

Rhubarb Compote, Almond Cream,  
Toasted Almonds

#### A Selection of Local Cheeses

Crackers, Fruits & Seasonal Chutney  
**£4.40 Supplement**

# The Brasserie

by Caper & Berry

We design our Set Menu to be substantial enough as it is, but if you fancy a little extra...

Rosemary Focaccia with Flavoured Butter **£6.50**

Flatbreads and Hummus **£6.50**

Marinated Olives **£4.50**

Rustic Fries **£5.50**

Seasonal Buttered Greens **£5.50**



Please scan the QR code for allergen details and further information, or request this from your server.

A discretionary 12% service charge will be added to your bill, which is distributed amongst all staff working today, including the kitchen and back of house team. We are a cashless business and therefore accept card payments only. Starter or Dessert alone priced at £9.90. Menus change seasonally and items are subject to availability.

**Please inform your server of any food allergies or intolerances when ordering your meal.**

## White Wine

**Patterson's Chardonnay, Australia**

175ml £7.50 | 250ml £9.80 | Bottle £28.00

**Trebbiano/Pinot Grigio Bella Modella, Italy**

175ml £7.90 | 250ml £10.50 | Bottle £30.00

**Santa Lucia Sauvignon Blanc, Chile**

175ml £8.50 | 250ml £10.90 | Bottle £31.00

**Lobster Reef Sauvignon Blanc, New Zealand**

175ml £10.50 | 250ml £13.50 | Bottle £39.00

**Vila Nova Vinho Verde, Portugal | Bottle £34.00**

**Picpoul de Pinet Prestige, France | Bottle £36.00**

**Alain Gueneau, Sancerre La Guiberte, France | Bottle £44.00**

**Chablis Domaine Daniel Séguinot, France | Bottle £46.50**

**Pouilly-Fuissé Les Vieux Murs Loron et Fils | Bottle £68.00**

## Red Wine

**Cal y Canto Red Blend, Spain**

175ml £7.50 | 250ml £9.80 | Bottle £28.00

**Cette Nuit Merlot, France**

175ml £7.90 | 250ml £10.50 | Bottle £31.00

**La Trochita Malbec, Argentina**

175ml £8.50 | 250ml £10.90 | Bottle £32.00

**Calusari Pinot Noir, Romania | Bottle £36.00**

**Portal D'ouros Tinto, Portugal | Bottle £37.00**

**Lopez de Haro Gran Reserva Rioja, Spain | Bottle £44.00**

**Châteauneuf du Pape Vieux Chemin, France | Bottle £46.00**

**Luigi Scavino, Barolo Azelia, Italy | Bottle £72.00**

## Rosé

**Cette Nuit Rosé, France**

175ml £7.90 | 250ml £10.50 | Bottle £30.00

**Piquepoul Rosé, France**

175ml £9.00 | 250ml £12.00 | Bottle £34.00

**Coolhurst Rosé, AOP Cotes de Provence, South of France**

175ml £11.00 | 250ml £14.00 | Bottle £41.00

## English Bubbles

**Gusbourne Brut Reserve Sparkling, Kent**

125ml £13.75 | Bottle £65.50

**Gusbourne Sparkling Rosé, Kent Bottle £68.00**

**Gusbourne Blanc de Blancs, Kent | Bottle £69.00**

## Local Gin

**Caper & Berry London Dry Gin | £6.35**

**Caper & Berry Peach and Raspberry Gin | £6.35**

**Chilgrove Bluewater | £6.35**

**Tanqueray 0% (Non- Alcoholic) | £5.50**

## Beer & Cider

**Hepworth Blonde Lager 5.0% 500ml | £7.15**

**Peroni 5.1% 330ml | £6.10**

**Peroni Libera 0% 330ml | £5.80**

**Hepworth Pullman Ale 4.2% 500ml | £7.15**

**Hepworth Prospect IPA 4.5% 500ml | £7.15**

**Silly Moo Cider 4.8% 500ml | £7.70**

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.

## Spirits & Liquor

**Caper & Berry Single Estate Vodka | £6.35**

**Duppy Share White Rum | £6.40**

**Caper & Berry Spiced Rum | £6.40**

**Copper Dog Scotch Whisky | £6.60**

**Glenfiddich 12 Year Single Malt | £8.55**

**Courvoisier VS Cognac | £6.70**

**Disaronno Amaretto | £6.10**

**Baileys Irish Cream | £6.10**

**Martini- Extra Dry, Rosso, Bianco | £6.10**

**Harvey's Bristol Cream | £6.10**

**Taylor's Port | £6.10**

## Soft Drinks

**Fever-Tree Tonic/Slimline Tonic 200ml | £4.15**

**Fever-Tree Ginger Beer/Ale 200ml | £4.15**

**Coca Cola /Diet 200ml | £3.90 / £3.75**

**Apple, Orange, Cranberry Juice 250ml | £3.65**

**South Downs Still/Sparkling Water 750ml | £5.00**

**Cordials – Lime, Blackcurrant, Orange 25ml | £0.90**

**Elderflower Cordial 25ml | £1.25 Add Soda | £5.40**

**Elderflower Pressé 275ml | £4.45**

**Appletiser 275ml | £4.45**

## Hot Drinks

**Nespresso Single or Double Espresso | £3.60**

**Nespresso Americano | £3.85**

**A Selection of Teas | £3.50**