

BRASSERIE CONSTANCE



A LITTLE SHARPENER

Mini twists on classic cocktails to start

- Flo Martini **8**
- Thames Ruby **8**
- Agave Edge **8**

We offer daily specials that change with the seasons, shaped by what's fresh, local and inspiring our chefs each morning.

SNACKS

- Anchovy Fingers **5**
- Golden Beetroot Hummus **7**
- Lamb & Mint Skewer **9**
- Smoked Haddock Croquettes **6**
- Fried Skate Knobs **6**
- Chicken Liver Toasts **5**
- English Corn & Green Chilli Tarts **7**

TO START

- Coronation Chicken Pate en Crouete **14**
- London Smoked Salmon from our Trolley **16**
- Artichoke Vinaigrette **14**
- Beef & Tomato Tartare, Smoked Bone Marrow **18**
- Potted Duck & Damson **17**
- Watercress Soup, Sour Cream, Warm Potato Bread **9**

OMELETTES

- Dorset Crab & Chive **20**
- Plain or with Chips **11 / 15**
- Omelette Souffle with Girolles **18**



SHELLFISH

- Killough Bay Oysters served cold with Apple Cider Mignonette (6 or 12) **24/44**
- Baked Oysters Rockefeller (3) **15**
- ½ Blue Lobster, Cacklebean Egg, Potato Salad, Herb Mayonnaise **32**
- Dorset Crab Vol-au-Vent, Coronation Remoulade **24**
- Roast Orkney Scallop, Vermouth & Pickled Grapes **16**
- Cornish Mussels & Cockles, Cider & Soda Bread **24**



LARGE PLATES

To share

- Clay Pot Chicken, Barley & Beer **65**
- Roast Cod, Potatoes, Leeks & Potted Shrimp Butter **66**
- Hereford Ribeye, Mushrooms & Bone Marrow **90**
- Rack of Welsh Lamb, Lancashire Hotpot & Turnip Tops **78**

MAIN PLATES

- Grass Fed Sirloin, Hunter Sauce **39**
- Semi Smoked Salmon, Butter Sauce & Roe **30**
- Brill Baked on the Bone in Coronation Butter **36**
- Roast Chicken, Coco Beans, Mushroom & Bacon **26**
- Roast Day Boat Skate Wing, Lovage, Lime & Caper **32**
- Jerusalem Artichoke Tart, Apple & Hazlenuts **26**
- Add Wiltshire Truffle **+5**

SALADS

- Russian Salad **12**
- with Oscietra Caviar **24**
- Chopped Salad **13**
- Large Green Butterhead Salad **12**

VEGETABLES

- Carrots, Toasted Sunflower Seeds **6**
- Buttered Sweetheart Cabbage **6**
- Tomatoes & Herbs **8**
- Tenderstem, Hazelnuts & Anchovy **8**
- Baby Potatoes, Minted Butter **8**
- Fries **6**

DESSERT

- Devon Split, Mead & Greengages **10**
- Chocolate Ale Cake with Malted Milk Ice Cream **9**
- Blackberry Ice Cream, Dandelion & Burdock **6**
- Treacle, Date & Walnut Tart, Pouring Cream **8**
- Glazed Figs & Cream **9**
- Today's Trifle **9**
- A Slice of Baked Alaska **12**



DAILY PLATES

Tuesday
Fish Pie **20**

Wednesday
Pie & Mash **24**

Thursday
Chicken Curry **22**

Friday
Breaded Plaice, Crushed Peas **24**

Saturday
Ham, Egg & Chips **20**

Sunday
Roast Beef, Yorkshire Pudding **34**

Please always inform your server of any allergies, intolerances or specific dietary requirements before placing your order as not all ingredients will be displayed on the menu. Some dishes may contain ingredients served raw, please speak to your server if you require additional guidance with relation to these items.
A discretionary optional service charge of 12.5% will be added to your bill.