

TERRACE BAR

Served 12 pm - 5 pm

The Brasserie 
at Barnham Broom

APÉRITIFS

Prosecco, extra dry	£8
Crement d'Alsace Brut, sparkling wine	£10
Edmunds Cosmopolitan cocktail	£10
Kir Royale	£13

SNACKS & SMALL PLATES

DESIGNED FOR SHARING

For two people,
we suggest two to three smaller
plates & two large plates

Olive Nocellara del Belice (pb, gf)	£6
Za'tar Hasselback potato, saffron mayo, pickled onion (pb, gf)	£7
Grilled focaccia, tomato (pb)	£8
Roasted squash, harissa, yoghurt, hazelnut (v, gf)	£8
Courgette fritti, mint & lemon (pb, gf)	£8
Cumin spiced hummus, grilled pita (pb, gf)	£8
Tenderstem broccoli, romesco (pb, gf)	£9
Anchovy fritti, aioli (gf)	£9
Heirloom tomato and basil salad, aged balsamic vinegar (pb, gf)	£9
Smoked mozzarella & roasted cherry tomato arancini (v, gf)	£11
Burrata mozzarella, piquillo peppers, basil (v, gf)	£11
Dingley Dell charcuterie, house pickles (gf)	£12

LARGE PLATES

Lamb schnitzel, anchovy mayonnaise, herb salad (gf)	£14
Dingley Dell smoked pork rump, burnt apple puree (gf)	£17
Chalk stream trout, olive, beans, sauce vierge (gf)	£17
Scallops, cannellini & green beans, lemon, garlic (gf)	£19
Sirloin steak 6oz, chimichurri (gf)	£25
Chunky chips or French fries, house seasoning (gf)	£5
Mixed leaves, pickled shallot, house dressing (pb, gf)	£5

SWEET TREATS

Vanilla ice cream, extra virgin olive oil, Maldon sea salt (v, gf)	£7
Chocolate bar, miso caramel, hazelnut, mint ice cream (gf)	£11
Binham blue, apple tarte tatin, burnt apple puree (v)	£12
Petit fours	£8

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

A discretionary service charge of 12.5% will be added to your bill