



LONDON SI BRASSERIE

SET EVENING MENU

2 COURSES £14.95

3 COURSES £17.95

Set Evening Menu

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Starter

PÂTÉ O

Potted chicken liver pâté with apple & ale chutney, served with toasted sourdough bread

HEIRLOOM TOMATO BRUSCHETTA

Diced Heirloom tomatoes, red onion, basil & olive oil on toasted ciabatta bread

MINISTRONE SOUP V O

Served with artisan sourdough bread

Main Course

PRAWN LINGUINE

King prawns in a lightly spiced tomato sauce with courgettes, served with linguine pasta

GARDEN RISOTTO V

Traditional risotto with courgettes, asparagus, garden peas and baby plum tomatoes seasoned with fresh herbs

SAUSAGE & MASH

Three Cumberland sausages served in a giant Yorkshire pudding with mash potato, red onion gravy and crispy onion pieces

Dessert

VANILLA CHEESECAKE V O Served with red fruits and a raspberry coulis

CHOCOLATE BROWNIE V Vanilla ice cream and chocolate sauce

ICE CREAM V Two scoops of your choice of ice cream or sorbet

ALLERGEN INFORMATION Allergen menus are available - please ask. Gluten free bread available on request. All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions.

V Suitable for vegetarians © Suitable for vegans O can be made gluten-free on request