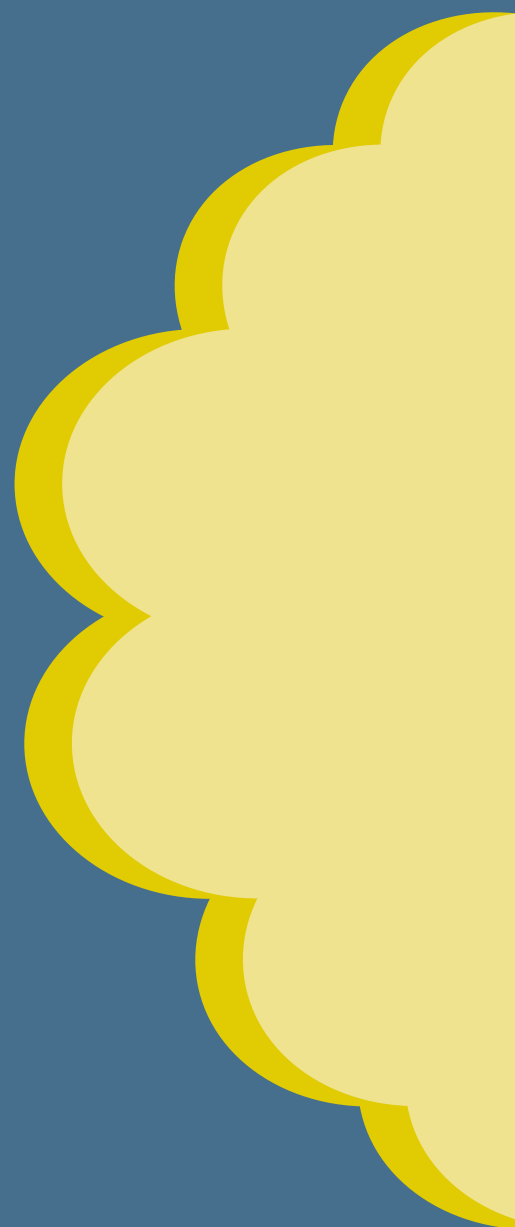


mini munchers



“Fuss-free food with a French flair created for little ones looking to tempt their taste buds”

All day kids' menu in the Brasserie

STARTERS £2.50

Smoked salmon with wholemeal petit pan

Brassiere Chef's soup du jour and Eiffel Tower toast (v)

Cucumber, cherry tomatoes, celery and bread sticks with hummus (v) (df) (n)

Friands au Fromage, cheese puff pastry and tomato salad

MAINS £6.50

Steak burger with traditional French style fries and mayonnaise

Chicken supreme with sautéed French beans and pomme purée (gf)

Battered haddock with French fries, petit pois, home-made lemon & caper mayo

Ratatouille vegetable casserole, French pilaf rice, puff pastry (v)

DESSERTS £2.50

Crêpe with chocolate sauce and vanilla ice cream (v)

Profiteroles, crème patisserie and chocolate sauce (v)

Clafoutis, dessert made from fresh fruit and custard (v) (n) (please allow 10min)

French ice cream, please select 2 scoops from the following selection:

French Vanilla, Fleur Orange, Chocolate or Framboise (v) (gf)

DRINKS

Orange or apple juice (v) (gf) (df) £1.80

Banana, strawberry or chocolate milk (v) (gf) £1.15

Fruit shoot (v) (gf) (df) £1.95

Glass of milk (v) (gf) £1.00

Orange or blackcurrant squash (v) (gf) (df) £0.65

Served in the Brasserie from 10.30am to 9.45pm

Dairy, yeast, citrus fruits – whatever you need (or rather, don't), we want you to relax and enjoy your meal. Our Head Chef or Restaurant Manager will guide you through the options, and explain our ingredients in detail.

(gf) *gluten free*

(v) *suitable for vegetarians*

(df) *dairy free*

(n) *contains nuts / nut oil*

While we have done everything we reasonably can to reduce the risk for people with a nut allergy, we can't be completely certain that any of our ingredients haven't been in contact with nuts somewhere in storage or transport before they reach us.

