



BRASSERIE

# BEAU

## SUNDAY MENU

### STARTERS

Menai Strait Oysters £14.00/£25.00

Mackerel Rillettes £12.50  
granny smith jelly and horseradish

Smoked Ham Hock Terrine £8.50  
house piccalilli

Wild Boar Scotch Egg £8.00  
mustard mayonnaise

Selection of Locally  
Cured Charcuterie £14.00  
celeriac remoulade & crusty bread

12-Hour French  
Onion Soup (V)(VGO) £8.50  
gruyère sourdough crouton

Burrata, Heritage Tomato  
Panzanella Salad (V) £13.50  
wild garlic pesto

### MAINS

Fine Herb Gnocchi (V) £18.00  
wild mushrooms, broad beans,  
Berkswell cheese and wild garlic

Fregola (V) £18.00  
with aubergine, courgette  
and confit garlic ratatouille

### DESSERTS

Apple Tart Tatin for Two (V) £18.00  
vanilla ice cream, crème anglaise

Classic Treacle Tart (V) £12.00  
crème fraîche

Strawberry Jam Doughnuts (V) £9.00  
crème pâtissière

Classic Crème Brûlée (V) £10.00

Burnt Basque  
Cheesecake (V) £11.50

Seasonal Artisan  
Cheese Board (V) £16.00  
chutney and crackers

### ROASTS

Slow Roasted Sirloin of Beef £28.00  
stuffed Yorkshire pudding

Roasted Loin of Huntsham Farm Pork £26.00  
roasted apple

Roast Free Range Chicken £25.00  
sage & onion stuffing, pigs in blankets

**all served with seasonal vegetables  
& roast potatoes**

(v) vegetarian (vg) vegan (vgo) vegan option available

If you have any allergies please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

