

# AQUA BRASSERIE

## 2-FOR-1 COCKTAILS ALL DAY EVERY DAY

### CRUSTACES

Dressed crab, rye bread £15    Prawn & avocado cocktail £12    Moules marinière £10

#### Oysters

Porlock pacific oysters £3.5 each

### EGGS, OMELETTES, CROQUES & SANDWICHES

We serve Burford Brown eggs from Clarence Court

#### Eggs benedict £13.5

Poached eggs, San Daniele prosciutto, creamy hollandaise, toasted muffin

#### Eggs pomodoro £10

Oven baked sourdough bread, wilted spinach, poached eggs, tomato & basil sauce, parmesan

#### Eggs royale £13.5

Smoked salmon, poached eggs, toasted muffin, hollandaise sauce

#### Omelette cheese £10

#### Omelette cheese & ham £12

#### Omelette Arnold Bennett £14

#### Smoked salmon & avocado baguette £12

#### Croque monsieur £14

#### Club sandwich on grilled wholemeal £14

#### AGC hamburger £18

Garlic butter Fougasse £6 / Baguette basket £6 / Olives £4

### PRIX - FIXE

#### 2 COURSES £22 / 3 COURSES £27

Served with a glass of house wine of your choice

Cream Vichyssoise soup **or** Baked mushroom pot

Grilled seabass, Provençale vegetables, sauce vert

**or**  
Soufflé Suisse

**or**  
Half rotisserie chicken marinated in lemon & herbs, pommes frites

Seasonal sorbet **or** Salted caramel eclair

### SALADS

Heritage tomato, vegan mozzarella, croutons, basil panzanella salad (Ve) £14

Roquefort, walnut & chicory salad £14

Chicken caesar salad, crisp romaine lettuce, crispy bacon, croutons, caesar dressing £17

Tuna Niçoise £18

### HORS D'OEUVRES

Cream Vichyssoise soup £7

Onion soup £7

Fried calamari, roasted garlic aioli £8.5

Chicken liver parfait, red onion jam, toasted brioche £8

Steak tartare, toast £14

Baked mushroom pot £8.5

Hand carved Severn & Wye smoked salmon, gravadlax, rye bread £15

Coquilles St Jacques £14

### PLATS PRINCIPAUX

#### FISH

Goujons of haddock, tartare sauce £17

Lemon sole meunière, buttered green beans & shallots £28

Smoked Haddock risotto, mascarpone, peas, leeks, parmesan £18

Fish pie £19

Turbot to share £35 per person

#### VEGETARIAN

Soufflé Suisse £17

Morels & truffle risotto £16

#### SIDES

Pomme purée £4.5

Pommes frites £4

Green beans & shallots £4.5

Tender stem broccoli £5

Honey roast chantenay carrots £5

Gem lettuce, French dressing £4.5

#### MEAT

Coq au vin, pomme purée £21

Duck cassoulet £22

Bœuf Bourguignon, pomme purée £22

Roast lamb loin, savoy cabbage, red wine jus £29

Rib-eye 10oz, pommes frites, sauce béarnaise £35

Fillet 8oz, pommes frites, au poivre sauce £35

Calves liver & bacon lardons, pomme purée £24

Half rotisserie chicken marinated in lemon & herbs, pommes frites £20

### FROMAGE & DESSERTS

#### FROMAGES

Selection of French artisan cheeses £11

#### FRIANDISES

AGC truffles £1.5 each

Selection of madeleines £4

Passion fruit & pistachio macarons £2.5 each

#### PATISSERIES, DESSERTS & GLACES

Salted caramel éclair £8

Ice cream profiteroles, hot chocolate sauce £8

Mousse au chocolat £8

Vanilla crème brûlée £7

Vanilla cheesecake £7

Apple tarte tatin £9

Chocolate fondant £8

Seasonal sorbet £7

Chocolate ice cream sundae, vanilla & chocolate ice creams, chantilly cream, chocolate sauce £8.5

Banana split, caramelised banana, vanilla ice cream, chantilly cream, raspberry purée, flaked almonds £9

