



The Brazz Menu

Homemade Breadbasket with Whipped Butters £4.50 /Olives £4.50 / Hummus £4.50

Starters

English Asparagus, Beetroot Ricotta, Mustard Leaves, Lemon Dressing £12.50 *GF/VG
Gin Cured Salmon, Basil Syrup, Orange, Red Berry, Parsley Cress £11.50 *GF
Sorrel & Thyme Soused Mackerel, Salted Crème Fraiche, Pickled Onion, Herb Oil £9.50 *GF
English Burrata, Nduja, Gremolata, Sourdough Toast £10.95 *GF
Beef Tartar, Cured Hen's Egg £12.50 *GF
Brixham Crab, Juniper Pickled Cucumber, Radish, Dill, Nasturtium £13.50 *GF

Mains

Charred Broccoli, Wild Garlic & Pea Purée, Pearl Barley, Pickled Mushroom £15.50 *GF/VG
Roast Rump of Quantock Lamb, Lamb & Mint Meatball, Creamed Potato, Peas, Baby Carrot £27 *GF
Pan Roasted Chicken Supreme, Tarragon Cows Curd, Burnt Shallot, Hasselback Potatoes £21.50 *GF
Roasted Cod Fillet, Potato Purée, Hot Tartare Sauce £24*GF
Pan Fried Sea Bass, Carrot Vinaigrette, Purple Sprouting, Hazelnut £26.50*GF

Salads

Classic Caesar Salad (includes Anchovies) £10.50 **Add Chicken and Bacon** £5.50 *GF
Vegan Cobb Salad, Chickpeas, Pickled Cabbage, Spinach, Heirloom Tomatoes, Watermelon, Avocado, Tahini
Lemon Dressing £15 *GF/VG

Sides

Chips £4 | Fries £4 | Creamed Potato £4 | Mixed Vegetables £4
New Potatoes & Chive £4 | Mixed Leaf Salad £2.50

Desserts

Custard Tart, Rhubarb Compote & Sorbet £11
Carrot Cake, Carrot Caramel, Pickled Carrot Ice Cream £8.50
Apple Tarte Tatin, Rosemary Ice Cream (For 2 people) £17.50
Chocolate Pudding, Honeycomb, Praline Ice Cream £9.50
Somerset Cheeseboard, Crackers, Homemade Chutney £12 *GF
Ice Cream & Sorbet Selection £6.50 *GF/VG

Some of our dishes may contain allergens such as dairy, gluten or nuts. Should you suffer from any intolerances or allergies, please inform a member of our team.



Brazz Classics

Fish Cakes with Slow Cooked Leeks, Chive & Lemon Butter Sauce £16 / £8 Starter

Beer Battered Haddock, Minted Peas, Lemon, Chips, Tartare Sauce £14.50 *GF

Brazz Burgers

Classic Burger £13.50 *GF

Bacon Burger with Smoked Streaky Bacon, Bacon Jam £14.95 *GF

Isle Of White Blue Cheese Burger £14 *GF

All served with Twanger Cheese, Iceberg, American Mustard, Ketchup, Pickle, Rosemary Fries

Gill Section

Cote De Boeuf for 2 people to share £65 *GF

10oz Rump Steak £22.50 *GF

10oz Striploin Steak £30 *GF

Served with Chips, Salad and Peppercorn Sauce or Béarnaise Sauce

Evening Set Menu

2 Courses for £25 – 3 Courses for £30

Starters

Wild Garlic and Potato Soup with Cheddar Dumplings *GF/VG

Soused Mackerel, Salted Crème Fraiche, Pickled Red Onion, Tarragon Oil *GF

Confit Duck Terrine, Celeriac Remoulade, Parsley Pesto, Toasted Baguette *GF

Mains

Somerset Chicken Supreme, Spring Green, Fondant Potato, Tarragon Sauce *GF

Fillet of Seabass, Grilled Asparagus, Creamed Potatoes, Brown Shrimp and Caper Butter *GF

Broccoli and Feta Pastilla, Pine Nuts, Rocket, Sautéed New Potatoes, Celery & Walnuts

Desserts

Ice Cream & Sorbet Selection *GF/VG

Passionfruit and Lime Pavlova, Mascarpone, Hazelnut *GF

Milk Chocolate and Orange Mousse, Burnt Orange, Walnut, Yoghurt Sorbet *GF

Can Be Prepared Upon Request

***GF Gluten Free**

***VG Vegan**

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