

C h e z B r u c e

Sample September Lunch menu

Cherry pisco sour £16

Game soup with pearl barley and sage
Miso-glazed aubergine with ginger, puffed rice, sesame, shiso and soy
Cornish bluefin tuna with Lovita plum salsa, Marcona almonds, taramasalata and tarragon
Pig's trotter sausage with Stornoway black pudding, sautéed cabbage and mustard
Hand-rolled cavatelli with sausage ragù, fried garlic crumbs, chilli and Parmesan
Crisp spiced fish pastilla with tomato salad, harissa, labneh and coriander

Wild mushroom rösti with grilled hispi cabbage, romesco sauce and friggiteli peppers
Venison loin with braised savoy cabbage, glazed venison sausage and sauce poivrade (+£7.50)
Lamb rump with devilled shoulder on toast, roast squash, coriander, lemon, almonds and mint
Creedy Carver duck breast with celeriac purée, crisp duck leg pastry, foie gras and quince
Wild Cornish sea bass with smoked eel, pickled cucumber, horseradish, crisp onions and dill
Roast cod with olive oil mash, Provençale tomato and gremolata

Malt custard with Guinness ice cream
Pear and almond tart with clotted cream
Chocolate moelleux with griottine cherries and crème fraîche
Coconut pannacotta with fresh pineapple, mango sorbet and lime
Calvados parfait with crème Normande, bramley apple compote and blackberries
Dulce de leche stracciatella ice cream or raspberry sorbet
Cheeses from the board (+£10.00)

£68.50 for three courses

Coffee from Volcano in Brixton and chocolates: £5.50, Mineral water: £4.95 (75cl btl.)

An optional 12.5% service charge will be added to your bill

Please advise us of any dietary requirements and note that due to cross-contamination, we are unable to guarantee that dishes will be totally allergen-free. Please also note that we are unable to accommodate customers with anaphylaxis or any other life-threatening allergy.