

Sunday Lunch

Welcome to Lunch at the Notting Hill Brasserie.

Our mission is to provide a relaxing afternoon with great live music from our piano bar and a fabulous Traditional Roast

We are happy to serve your children with half portions (at half the cost) from this menu.

First and Foremost

Bloody Mary

our special blend, a double shot of vodka and served exactly as it should be

£9.50 per person

Starters

Soup

onion squash soup, egg beignet, truffle honey

Beetroot

thinly sliced beetroot with goat cheese beignet, raisin and pine nut dressing

Salmon

rillettes of organic salmon with toasted sourdough

Parfait

chicken liver and foie gras parfait, fruit compôte

Foie Gras

terrines of foie gras, grilled artichoke salad, cabernet sauvignon dressing

Crab

cannellone of crab and prawn, lemongrass velouté

please notify your waiter of any food allergies

Sunday Lunch

Traditional Roast

Roast Rib of Beef
or
Roast Rump of Welsh Lamb

served with

buttered green beans
glazed carrots
celeriac purée
roast potatoes
Yorkshire pudding

Other Mains

Halibut

pan fried fillet with thyme and lemon

Chicken

roast breast of English chicken

Butternut Squash

encased in puff pastry with feta and pine nuts served with a celeriac purée

Desserts

Tarte Tatin

apple tarte Tatin, crème fraîche and Calvados sauce

Yoghurt

home made vanilla yoghurt with berry compôte and doughnuts

Fondant

warm chocolate fondant with vanilla ice cream

Crème Brûlée

cocoa bean crème brûlée with coffee ice cream

Cheese

selection of farmhouse cheeses with walnut and raisin toast

2 courses - £29.50

3 courses - £36.50

Head Chef, Karl Burdock

Prices are inclusive of VAT and a discretionary 12.5% service charge is added to your bill