

champagne and sparkles

	Regular Glass 175ml	Large Glass 250ml	Bottle 75cl
Mercier Brut, Champagne - France Good ripe fruit and bubbles			£36.00
Berri Estates Brut Rosé, SE Australia - Australia Soft, luscious crisp and pink			£24.00
Pinot Grigio Cuvée Blanc, San Orsola - Italy Refreshing apple and pear fizz			£24.00

white wine

Petit Chablis, J. Moreau et Fils - France Dry, steely and elegant with underlying Chardonnay fruit	£6.40	£9.00	£27.00
Pinot Grigio delle Venezie, San Fioriano - Italy Fresh, dry apple and pear	£4.40	£6.40	£18.00
Nobilo Southern Rivers Sauvignon Blanc, East Coast - New Zealand Fresh, crisp gooseberry and tropical fruit	£5.40	£8.00	£23.00
Cullinan View Chenin Blanc, Robertson - South Africa Light, fresh and creamy peach flavour	£4.50	£6.50	£19.00
D'Vine Inzolia Sicilia - Italy Almonds, herbs and peach	£4.40	£6.40	£18.00
Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel - Italy Apples, peach and pear	£5.80	£8.00	£24.00
Don Jacobo Rioja Blanco, Bodegas Corral - Spain Crisp, classy, modern and fresh	£5.80	£8.00	£23.00
Blackstone Chardonnay, Monterey County - USA Crisp and lively, tropical fruit	£5.80	£8.00	£24.00

something pink

Belvino Pinot Grigio Rosato Delle Venezie - Italy Fresh summer fruit	£4.50	£6.50	£19.00
Echo Falls White Zinfandel, California - USA Red summer fruits, attractive crisp sweetness	£4.50	£6.50	£19.00

red wine

Côtes du Rhône La Dentelière - France Ripe berry and pepper hints	£5.00	£7.00	£21.00
Monte Verde Merlot, Central Valley - Chile Juicy plums and red berries	£4.50	£6.50	£19.00
D'Vine Cabernet Sauvignon delle Venezie - Italy Smooth summer-berry fruits	£4.40	£6.40	£18.00
Montepuciano d'Abruzzo Collezione Marchesini - Italy Heady violet and orange hints	£4.40	£6.40	£18.00
Rare Vineyards Pinot Noir, Vin de France - France Blueberries and spice	£5.20	£7.60	£22.00
Finca Flichman Reserva Malbec Oak-Aged, Mendoza - Argentina Ripe, delicious red berry	£6.00	£8.40	£25.00
Marqués de Morano Rioja Crianza Tinto - Spain Ripe cherry and smooth raspberry	£6.00	£8.40	£24.00
Fetzer Zinfandel, California - USA Vibrant redcurrant succulence, roasted black pepper	£6.80	£9.60	£28.00

If you'd like to know the vintages or the alcohol strength by volume of our wines any of our team will be happy to help. All wines are subject to availability. Wine is available in 125ml at half the 250ml glass price, please ask your server for more details. All prices include VAT at the current rate.

coffees

Coffee Cafetiere	£3.00	Pot of Tea	£2.75
Espresso	£2.50	Hot Chocolate	£3.00
Cappuccino	£3.25	Iced Coffee	£3.00
Café Latte	£3.25	Iced Tea	£2.50
Chocolate Mocha	£3.00		

triple decker sandwiches

brown or white bloomer bread, salad, coleslaw, crisps on the side

Mature cheddar, tomato, salad	£6.25
Prawn cocktail, salad	£6.75
Club, toasted with chicken, grilled bacon, egg mayonnaise, lettuce	£9.50
Tuna mayonnaise, cucumber, salad	£6.50
Honey roast ham, salad	£6.75

panini

salad, coleslaw, crisps on the side

Tomato, mozzarella, rocket	£6.75
Ham, cheese	£6.75
Tuna mayonnaise, melting cheese	£6.75

spinach wrap

salad on the side

Salmon, rocket, lemon and black pepper	£7.50
Grilled Cajun chicken, spicy tomato salsa	£7.50
Hummus, crunchy carrot, roasted vegetable	£6.75

All dishes marked **•** are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill. If you feel we have not met your expectations, please let us know and we will deduct this charge.

the brasserie

AKIS main menu

sharing plates, nibbles and breads

£3.75	Garlic bread, cheese top ●	£3.50	Marinated olives, focaccia breads ●	£3.50	Edamame beans in ginger, soy and chilli ●
£6.75	Nachos, melted cheese, salsa, guacamole, sour cream ●	£4.75	Whole camembert, oven baked, juniper and redcurrant jelly, celery, warm bread	£7.50	Freshly baked basket of breads ●

starters

£6.50	Teriyaki chicken skewers, sweet chilli dipping sauce	£6.25	Beetroot and butternut salad, toasted hazelnuts, bramble vinaigrette ● (as main course £12.75)	£5.75	Freshly made soup, warm bread ●
£6.75	Warm goat's cheese and caramelised onion tart, herb salad, balsamic dressing ● (as main course £13.25)	£6.75	Suffolk ham hock and leek terrine, toasted brown bloomer, piccaililli	£7.50	Pan seared scallops, black pudding, crispy bacon, sun blushed tomato
		£6.25	Classic prawn cocktail		

mains

£14.00	Brasserie Burger, 100% Aberdeen Angus, focaccia, with either cheddar or blue cheese, bacon, salad, thick cut chips	£16.75	Sea bass, pan fried in sea salt and rosemary, roasted new potatoes, sautéed spinach, red pepper butter	£19.50	Griddled 10oz rib eye or 8oz sirloin steak, roasted tomato, field mushroom, watercress, thick cut chips or simply with new potatoes, green salad.
£12.50	Brasserie Stack, fresh chicken breast, focaccia, with either cheddar or blue cheese, bacon, salad, thick cut chips	£17.50	Rump of lamb, pistachio crust, roasted vegetables, gratin potatoes, port wine sauce	£2.50	Sauce Béarnaise or black pepper corn
		£11.50	Field mushroom and leek risotto, garlic bread ●	£15.75	Herb crusted breast of chicken, dauphinoise potato, green beans

pies and home comforts

£13.00	Chicken tikka masala, rice (or chips or half and half) naan bread, mini poppadums, mango chutney	£12.75	Shepherd's pie, cheese top, green vegetables, rich gravy	£12.50	Beer battered haddock, jalapeño mushy peas, thick cut chips, sauce tartare
£14.00	Beef madras, rice (or chips or half and half) naan bread, mini poppadums, mango chutney	£15.50	Calves liver and bacon, red onion gravy, mash, Savoy cabbage	£13.50	Chicken, ham and leek shortcrust pie, parsley new potatoes, green beans
		£12.50	Hand carved ham, fried egg, thick cut chips		

pastas and salads

£11.75	Greek salad with feta cheese, olives, tomatoes, cucumber, tzatziki, hummus, pitta bread ●	£12.00	Traditional lasagne, garlic bread, green salad	£15.00	Pumpkin tortellini hand folded, lemon and black olive, rocket, parmesan (as starter £6.75)
£12.75	Bacon, avocado, blue cheese salad, poached egg (as starter £6.25)	£12.75	Caesar salad with grilled chicken breast or seared salmon fillet	£13.00	Spaghetti, salmon, prawns, parsley, chilli oil

sides

£3.50	Battered onion rings ●	£3.50	Green beans ●	£3.50	Thick cut chips ●
£3.50	Green or mixed salad ●	£3.50	Tomato, onion, fresh basil salad ●	£3.50	New potatoes, parsley butter ●

desserts

£5.25	Farmhouse dairy ice creams or fruit sorbets	£6.25	Sticky toffee pudding, stickier toffee sauce, toffee ice cream	£5.50	Hot chocolate fudge cake, white chocolate mousse, dairy chocolate ice cream
£5.25	Glazed lemon tart, raspberry salsa	£6.75	Chocolate jaffa torte, apricot and brandy compote, espresso shot	£6.25	Brasserie Vanilla Assiette
£7.50	A slate of British cheeses, biscuits, celery and chutney				vanilla panacotta, crème brûlée, vanilla shake

Guests on an inclusive dinner package are welcome to choose any menu items up to the value of £22. Any additional balance will be charged to your account.