

Starters

- Toasted naan bread, roasted flat mushroom, thyme & melting taleggio £6.50
Spearmint pea cappuccino, spring onion quark & American bacon £5.50
Soy bubble batter chicken, ginger bashed courgettes & caramel dipping sauce £6.50
Beef carpaccio, garlic shoots, artichokes & olive pistou with lime soda sour £7.95
Smoked chicken & peanut butter bang bang £7.95
Greek salad, hot grilled marinated halloumi £6.50
Hand held chili prawns, smoked garlic & poppyseed mayonnaise £8.50
Camembert croquettes, apple & celeriac remoulade, peach chutney £6.95
Flaked hot smoked salmon crumpet, lavender honey crème fraiche £8.50

Middles

- Kir Royale sorbet £2.50 Lime & tequila sorbet £2.50

Main Courses

- Seared veal steak, olive oil mash, creamed white onions £18.50
Braised rabbit, pork & apple rosti, Champagne vinegar and shallot sauce £16.50
Sautéed slithers of calf liver, wild rocket & ricotta ravioli, Merlot juices £16.95
Mozzarella filled chicken breast, wrapped in Bayonne, creamed watercress & nutmeg £16.95
Seared fillet of British beef, wild mushroom butter, cheese & chive potato cake £19.50
Seared rib eye of British beef (as above) £17.95
The Billingsgate best - please see today's selection of fresh Market fish
Quesadilla of melting brie, spinach and charred peppers £15.95
Rolled loin of lamb, pureed broad bean & basil succotash £17.50
Our main courses include vegetables (or side salad) and potatoes
Garlic bread, basil bread, cheese & bacon bread, granary bread, French bread with Baumanns dipping oil or French bread with Kalamata olives all £2.20 per portion

Puddings ... all £6.50

- Mars bar cheesecake, crushed melba sauce & vanilla whipped cream
Frozen raspberries & strawberries with marshmallow, shortbread & cointreau hot white dipping chocolate
Pineapple tart tatin with Greek yoghurt, honey and pecan ice cream (20 minutes)
Baileys creme brulee with home made crackle cookies
Chocolate mousse filled doughnut, Toffee cream sauce, peanut butter ice cream
Bucks fizz lemon curd crepe cake, crushed peach compote

Cheeses **

We offer a selection of 4 cheeses at £8.00 or 6 cheeses at £11.00 with biscuits & home made chutney

Coffee with our own petits fours

- Espresso £1.80, Cappuccino £2.00, Double espresso £2.00
Liqueur coffee £4.95, Regular coffee £1.60, Latte £2.00
Hot chocolate & whipped cream £2.50
Tea (all varieties) £1.80

Please note:

Like the Brasserie, some of our dishes contain nuts or nut products. Please ask our Manager for details when ordering. Prices include VAT. Any gratuity is left entirely at the discretion of our guests.

Baumanns Shop

- Baumanns Brasserie vouchers (in denominations of £10, £20 & £50)
Baumanns Cooking academy vouchers (£125)
Baumanns Cooking academy apron £11.00
Home made liqueur chocolate truffles (200g box) £6.95
Home made white chocolate fudge (200g box) £6.95

Baumanns Brasserie is the ideal venue for your private party, wedding or any celebration.

BAUMANNS CHEESES

Please order our specialist cheeses with your starter to allow them to 'breathe' and to warm to optimum temperature and taste.

