

# Baumanns A la Carte

Please note - Your food is cooked to order. We therefore require a little time. If you are in a hurry, don't get grumpy just let us know and we will do our best to accommodate.

## Breads

Garlic butter bread, basil butter bread, cheese & bacon butter bread £3 portion  
French bread with Baumanns dipping oil, or with Provençal olives £3.20 portion  
• Baumanns famous dipping oil is available to buy £4.99 per 300ml bottle

## Starters

Moules marinières a la façon de baumann £8  
Camembert & sugared leek fillos, wild mushroom ketchup, mushroom dust £7  
Hot smoked salmon crumpet, fennel & olive carpaccio £8  
Salad of warm chicken tandoori, pickled mooli, carrots, snow peas & mint yoghurt £8  
Two way duck - crispy & tataki, teriyaki toothpaste £9  
Buffalo mozzarella, salt & peppered pears, parma ham £7  
Hand held tiger prawns, thai dipping caramel & chilli butter £9  
Creamy spinach soup, stilton toasties, crumbled bacon £5

## Middles

Bonfire sorbet £2.50  
Butterfish cooked in chilli & coke £3.50

## Mains

Garlic roasted rump of veal, splattered bramley apple & vanilla £19  
Braised ox cheek, baby mushroom & bacon, celeriac puree £18  
Ham wrapped fontaine filled breast of chicken, bloody mary tomato confit £18  
Billingsgate best - our fresh daily changing fish menu - please ask  
Seared rib eye of British beef, peppercorn sauce & crispy onion butter £20  
Seared fillet of beef (as above) £23  
Balsamic red onion tart tatin, melting cheese & horseradish cream £17  
Sautéed calf liver, kale colcannon, smoked bacon £17  
Stoved venison pave, spinach gnocchi, redcurrant juices £18  
• Our main courses include market vegetables  
• Side orders of new potatoes, chips, dauphinoise or spring onion mash £2.95

## Puddings £6.95

Salted caramel chocolate sponge, custard & home made marmalade  
Hot buttered cherries splashed with cointreau, vanilla ice cream & baby meringues  
Baked honey cream, spiced ginger nut topping, Italian orange biscuits  
Banana custard cheesecake, crushed raspberries & whipped cream  
Iced rum & raisin parfait, milk toffee paste  
Baileys white chocolate bread & butter pudding, strawberry conserve

## Les fromages

We offer a selection of fine cheeses with water biscuits, celery & home made chutney - 6 to share £13

## Coffee - served with home made petit fours

Espresso £2.20, double espresso £3, cappuccino £3.20, regular coffee £3, latte £3.20, hot chocolate & whipped cream £3.20, tea (all varieties) £2.50

## Baumanns shop

Baumanns Brasserie dining vouchers (denominations of £20 & £50)  
Baumanns Cooking Academy day course £135  
Baumanns Cooking Academy apron £15  
Baumanns chocolate liqueur truffles or fudge (200g. box) £10

## Please note:

Like our Brasserie, some of our dishes contain nuts or nut products. Please ask our Manager for details before ordering and make us aware of any allergies or specific dietary requirement. Our prices include VAT. We make no service charge and any gratuity is left at the discretion of our guests. However, a discretionary service charge of 10% will be added to parties of 8 persons or more.

Restaurant Manger - Samantha Welton

Chef - John Ranfield

Pain in the backside Mark Baumann

## BAUMANN'S CHEESES

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

