

THE BRASSERIE

AT SIR CHRISTOPHER WREN

TO DRINK

Vaporetto Prosecco 125ml	6.95	Hendrick's Gin & Fever Tree tonic	7.80	Kir Royale	12.00	Vedett Extra Blond beer	5.00	Aperol Spritz	8.50
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BRUNCH

Full English breakfast	11.95
eggs, baked beans, bacon, hash browns, mushrooms, slow roast tomato, toast	
Vegetarian full English breakfast (v)	11.95
eggs, pan-fried halloumi, avocado, portobello mushroom, slow roast tomato, toast	
Eggs Benedict	7.50
English muffin, poached egg, ham, hollandaise sauce	
Scottish smoked salmon	8.50
scrambled eggs on brown toast	
Croque Monsieur	7.50
warm ham and cheese sandwich	
Arnold Bennett	7.50
glazed haddock omelette	
Warm baguette	6.50
with crispy bacon or sausage	
Garlic woodland mushrooms on toast (v)	6.50
French toast (v)	7.50
with berries and crème fraîche	

WREN'S SPECIALS

Venison and truffle pie	18.95	Chicken wrapped in pancetta	18.95
root vegetables, salsify truffle potato, light chocolate sauce		Lyonnais potato, provencal tomato, onion rings, port wine jus	
8oz fillet of Scotch beef	26.00	Mille-feuille of aubergine ratatouille (v)	16.50
garlic spinach, rosti potato, oxtail ravioli, parsley jus		Welsh rarebit glaze, smoked cauliflower puree, confit shallot, asparagus, hollandaise sauce	
Niçoise salad with grilled tuna steak	15.95	Sunday's roast of the day	14.95
baby gem lettuce, green beans, red onion, quail's egg, new potatoes, black olives, cherry tomatoes		Served every Sunday	
		Add free flowing bubbles from 1pm - 4pm	15.00

CLASSICS

Traditional club sandwich	11.95	Windsor Knot Ale battered fish	17.00
chicken, bacon, egg, tomato, mayonnaise		chunky chips, mushy peas, tartar sauce	
Veggie club sandwich (v)	11.95	Wren's chargrilled burger	14.95
cucumber, avocado, egg, lettuce, tomato		smoked cheese, crispy bacon and red onion confit in a brioche bun	
Bookmaker	14.25	Peri-Peri chicken burger	12.95
minute steak, onion confit, tomato, cos lettuce, mustard on white or brown baguette		in a brioche bun	
Grilled halloumi and avocado (v)	9.50	Classic chicken cordon bleu	18.95
cos lettuce in a pesto wrap		buttered asparagus basil cream, herb mash	

SEA-SHELLS

Thai flavoured rope grown mussels	9.50
crusty bread	
Pan-seared scallops	14.50
buttered linguini, tempura rock oyster, shellfish nage	
Herb crusted supreme of salmon	18.50
scallion mash, baby leeks, glazed carrots, clams and caviar cream	
Fillet of halibut meunière	22.00
selection of seasonal vegetables and potato	

GRILLS

All served with flat mushroom, tomato, onion rings, chips and rocket salad

8oz rib-eye steak	24.00	4 lamb cutlets	25.00
béarnaise sauce		paloise sauce	
8oz sirloin steak	25.00	6oz salmon fillet	24.00
béarnaise sauce		tartar sauce	
8oz pork steak	17.00	6 shell on tiger prawns	24.00
apple coulis		garlic butter	

SMALL PLATES

Spiced halloumi and province vegetable skewers (v)	8.50	Pressing of ham hock and foie gras	9.50	Classic Caesar salad	8.50
smoked paprika rice and guacamole		pea and chilli soup, mustard sabayon			
Shellfish bisque	12.50	Fried Norfolk duck egg (v)	8.95	Waldorf salad (v)	7.50
tian of lobster and prawns with Marie Rose sauce, finished with Oscietra caviar		on a bubble and squeak cake with baby spinach and hollandaise sauce		apples, celery, grapes, walnuts	
Celeriac and baby vegetable terrine (v)	8.95	Soup of the day (v)	6.50	Goats cheese and spring onion risotto	12.50
wrapped in a herb pancake, raspberry salsa		warm crusty bread		parmesan shavings	
Citrus marinated mackerel fillet	10.95	Crispy duck pancakes	8.50	Mediterranean prawn salad	14.50
fermented red cabbage, shiitake mushrooms, fennel cream		cucumber, spring onion hoisin dressing		baby gem lettuce, red onion, mango, coriander and Marie Rose sauce	
		Tempura king prawns	11.50	Wren's super salad (v)	8.00
		plum dipping sauce		watermelon, quinoa, feta cheese, pumpkin seeds, honey dressing	

DESSERTS

Warm deep apple and cinnamon pie (v)	7.95	Gluten free chocolate brownie (v)	7.95
Anglaise vanilla ice cream		vanilla ice cream	
White chocolate marquise (v)	7.95	Pear tarte tatin (v)	7.95
white chocolate, wasabi cream, lime curd and whiskey gel		caramel ice cream	
Classic Eton Mess (v)	7.95	Trio of apple	7.95
meringue, berries, cream, coulis		apple parfait, roasted apple crumble, green apple sorbet, crème fraîche	
		Selection of cheeses (v)	10.95
		Montgomery Cheddar, Brie de Meaux, Exeter Blue	

COCKTAILS

Brandy Alexander	8.95	Margarita	9.50	The Godfather	8.95
Courvoisier, creme de Cacao, double cream, nutmeg		tequila gold, Cointreau, lime juice		scotch, Disaronno Amaretto	
B&B	8.50	Mojito	8.50	Caipirinha	8.50
Benedictine, Courvoisier		Bacardi, fresh mint, sugar, lime		cachaça, lime, sugar	
Cosmopolitan	8.95	Painkiller	8.50	Bloody Mary	8.00
vodka, Cointreau, cranberry juice, lime juice		spiced rum, pineapple juice, orange juice, coconut cream		vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, celery, pepper	
Jasmine	8.95	Moscow Mule	8.50		
Gordon's gin, Campari, Cointreau, lemon juice, sugar syrup		vodka, ginger ale, lime juice, gomme syrup			

MOCKTAILS

Almond Lemonade	5.50	Rose Afternoon	5.50
almond syrup, lemon juice, soda water		orange juice, pineapple juice, lemon juice, double cream, fresh mint, grenadine	
Cinderella	5.50	Shirley Temple	5.50
orange juice, pineapple juice, lemon juice		ginger ale, grenadine, fresh mint, cherry	