

# SUMMER DINING MENU

3 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 25

## GRAZING PLATES

Focaccia, lemon oil, balsamic vinegar 6

Cereal (Wheat)/Sulphites/Ask your server for additional

Gordal olives (v) 6

Nduja mac and cheese bites, sour cream 6

Cereal (Wheat)/Egg/Milk

Mini curry sausage rolls, mint yoghurt 6

Cereal (Wheat)/Egg/Milk/Soya/Sulphites

Ham hock bonbons, mustard mayonnaise 6

Celery/Cereal (Wheat)/Egg/Mustard/Sulphites

## STARTERS

Smoked salmon mousse, pickled vegetables, carrot and crab cake

Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Lamb fat cooked beetroot terrine, goats cheese, braised lamb shoulder, hazelnuts, apple salad

Celery/Milk/Mustard/Nuts (Hazelnuts)/Sulphites

Charred vegetable salad, miso, sesame and herb dressing (v)

Mustard/Sesame/Soya/Sulphites

## MAINS

6oz flat iron steak, fries, red cabbage and fennel slaw, garlic butter

Cereal (Wheat)/Egg/Milk

Grilled mackerel fillet, warm potato salad, spiced fennel, tenderstem broccoli, lemon dressing

Fish/Milk/Sulphites

Pea risotto, sun-blushed tomatoes, feta, black olive powder (v)

Milk

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

Celery/Cereal (Wheat)/Egg/Milk/Mustard/Soya/Sulphites

## DESSERTS

Maple syrup cheesecake, blueberry compote, candied pecan nuts

Cereal (Wheat/Oats)/Milk/Nuts (Pecans)

Warm chocolate brownie, white chocolate and raspberry ice-cream, fresh and frozen raspberries (v)

Cereal (Wheat)/Egg/Milk/Soya

Selection of cheeses, chutney, celery, crackers (v)

Celery/Cereal (Wheat/Barley)/Milk/Mustard/Sulphites

## SIDES

Peas, chorizo, goat's cheese 5

Milk

Tenderstem broccoli, lemon oil (v) 5

Hand-cut chips, aioli 5

Cereal (Wheat)/Egg/Milk/Mustard/Sulphites

French fries, truffle and parmesan mayonnaise 5

Cereal (Wheat)/Egg/Milk/Mustard/Sulphites

Rocket and parmesan salad, balsamic dressing (v) 5

Milk/Sulphites

**CHANDON**  
GARDEN SPRITZ

**Be Social**  
**@fourthfloorbrasserie\_leeds**

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.