

SUMMER DINING MENU

2 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 27

3 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 33

STARTER

Cured and torched mackerel, pickled cucumber,
horseradish and buttermilk, mooli, roasted grapes, dill oil

Egg/Fish/Milk/Mustard/Sulphites

Whipped goats cheese, pea salad, radish, pea and mint gazpacho (v)

Cereal (Wheat)/Celery/Milk

MAIN

Braised pork shoulder, serrano ham, champ mash, hispi cabbage,
golden beetroot, red wine jus

Celery/Milk/Sulphites

Tagliolini pasta, caramelised fennel, mozzarella, red chicory,
basil and chilli pesto, lemon toasted panko (v)

Cereal (Wheat)/Egg/Milk

DESSERT

Balsamic marinated strawberries, meringue, lemon curd, basil (v)

Egg/Milk/Sulphites

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

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

Be Social
@fourthfloorbrasserie_leeds

CHANDON
GARDEN SPRITZ

(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.