



BRASSERIE
ZÉDEL



If you would like to purchase one of our gift vouchers, please scan the QR code below.

Prix-Fixe

2 course 16.95 - 3 course 19.75

Dressed Shredded Carrots *(vg)* (215)

or

Creamed Leek & Potato Soup *(v)* (205)

or

Curried 'Butter Dhal' *(v)* (455)

or

Chopped Steak Americain (1125)

or

Chocolate & Caramel Tart *(v)* (321)

or

Crème Brûlée *(v)* (602)

Plâts du Jour

◆ £19.95 ◆

Monday Chicken Curry 'à la Coupole' (432)

Tuesday Red Wine Braised Shin of Beef (271)

Wednesday Veal Kidneys, Grain Mustard Sauce (1072)

Thursday Beef Braised In Belgian Beer (511)

Friday Smoked Haddock & Salmon Fish cake with Duck Egg (454)

Saturday Lamb Tagine (381)

Sunday Tarragon Roasted Chicken (574)

Formule

£27.95

Celeriac Salad *(v)* (188)

◆

Red Wine Braised Chicken (215)

or

Fillet of Sea Bream (282)

◆

Lemon Meringue Tart *(v)* (337)

◆

Glass of Wine
Water

Hors d' Oeuvres

Creamed Leek & Potato Soup *(v)* (205) . . £6.50

Shredded Carrots *(vg)* (215) . . . £6.75

Celeriac Salad *(v)* (240) . . . £7.50

Spinach Quiche *(v)* (423) . . . £8.50

French Onion Soup (251) . . . £9.75

Smoked Herrings, Potato
& Pickled Vegetable Salad (194) . . £9.50

Rabbit Rillettes with Dijon Mustard (279) £11.50

Lobster Bisque with Rouille (450). . £12.25

Niçoise Salad (306) (large (496) £19.75) £13.50

Terrine of Game with Cornichons (275) £13.50

Frogs Legs with Garlic Butter (417) . £15.50

Steak Tartare (248) . . . £15.75

Snails with Garlic & Parsley Butter (460) *six* £16.50

Les Végétariens

Beetroot, Goat's Cheese & Walnut Salad *(v)*
. . . *small* (597) £12.50 *large* (1047) £18.75

Curried 'Butter Dhal', Garlic Naan (455) £16.50

Twice-baked Cheese Soufflé (764) . £19.50
mushrooms and cream

Spinach, Pumpkin & Ricotta Pithivier *(v)* (740) £19.50
with a parsley cream sauce

Ragout of Artichoke Hearts (464) . £21.50
israeli couscous, preserved lemon

Luxe

Irish Rock Oysters (8) £5.50 *each*

◆

Prawn & Avocado Cocktail (464) £17.50

Dressed Dorset Crab (352) £19.75

◆ ◆

Roast Pavé of Halibut (644) £33.50
cauliflower purée and braised leeks

Sirloin Steak (1005) £38.25
french fries, café de paris butter

Poissons

Seared Butterflied Sardines (445) . . £18.95
tomatoes & olives

Seared Fillet of Salmon (593) . . £26.75
with brasied puy lentils

Grilled Fillet of Sea Bream (392). . £27.50
ratatouille and a black olive tapenade

French Style Fish Stew (427) . . £28.50
salmon, cod, mussels, baby squid

Pan-roasted Hake (455) . . £27.75
palourde clams, chervil butter sauce

Choucroute

Choucroute 'Alsacienne' (808) . . £23.50
with cured & smoked belly of pork, frankfurter

Choucroute 'Zédel' (1044) . . £24.50
the Alsacienne plus ham hock and garlic sausage

Choucroute 'Royale' (1034) . . £26.50
the Zedel plus Boudin Blanc

Viandes

Chopped Steak 'Americain' (1125) . £15.50
peppercorn sauce, pommes frites

Grilled Tripe Sausage (794) . . £21.75
mustard sauce

Coq au Vin (566) . . £24.50
red wine braised chicken, pearl onions, paris mushrooms

Grilled Calf's Liver (509) . . £24.50
with a white onion sauce

Steak Tartare (740) . . £25.75
french fries and green salad

Onglet Steak 'Bordelaise' (612) . . £26.50
red wine & bone marrow sauce

Grilled Pork Chop (350g) (783) . £29.50
confit shallots, grain mustard sauce

Roast Haunch of Venison (388) . £29.50
seasonal vegetables and a port wine jus

Légumes

◆ mixed leaf & herb salad (96) - £5.25 mashed potatoes (250) - £5.25 - herb buttered green beans (198) - £5.25 - creamed spinach (278) - £5.25
french fries (520) - £5.25 - ratatouille *(vg)* (48) - £5.25 - cumin roasted carrots (248) - £5.25 ◆

Chariot de Fromages

cheese from the trolley

One piece (170) . . . £5.50 Three pieces (498) . . £14.25

Two pieces (332) . . . £9.75 Four pieces (670) . . £17.50

Coupes et Glaces

Ice Cream and Sorbets *(v)* (112) £3.75 *per scoop*

Chocolate & Vanilla Sundae *(v)* (818) £9.50 - Banana Split *(v)* (874) £9.75

Poached Pear & Chocolate Sundae *(v)* (569) £9.50

Pâtisseries et Desserts

Pâtisseries and Desserts are vegetarian, for vegan options please ask your server

Lemon Meringue Tart (337) . . £7.95

Caramelised Pear Tart (658) . . £9.50
with almond ice cream

Chocolate Mousse (361) . . £8.95

Crème Brûlée (576) . . £8.95

Floating Island (309) . . £9.50

Profiteroles, Chocolate Sauce (804) . £9.50

Apple Tart Tatin (887) . . £9.50
with vanilla ice cream

Cafetière 'Extra' (5) £5.25 Espresso (3) £4.50 / £5.25 Cappuccino (95) £5.25 Café Crème (90) £5.25 Flat White (67) £5.25 Café Gourmand (328) £9.95



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.

A cover charge of 0.95 will be applied in the Brasserie - A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently - Please inform your server if you have any food allergies or special dietary needs
Gluten free menu available - No flash, or intrusive photography

Cocktails

Café Negroni 15.00

No. 3 gin, campari, coffee bean infused vermouth blend

French Gimlet 13.50

sipsmith gin, elderflower liqueur, lime juice

Rouge 75 13.50

sloe gin, lemon juice, sugar, crémant de loire

London Cosmo 13.50

*tanqueray gin, grapefruit juice, lime juice,
kumquat liqueur, cranberry*

French Martini 13.50

ketel one vodka, chambord, pineapple juice

Hibiscus Margarita 14.50

casamigos blanco tequila, hibiscus, lime juice, agave

Milk Punch 14.50

cognac, spiced rum, orange juice, evaporated milk, vanilla

Vieux Carré 15.00

bulleit rye whiskey, martell VS cognac, cocchi di torino, benedictine

Highland Sour 15.00

singleton 12yr whisky, lemon juice, honey, pimento dram, egg white

Madeleine 15.00

*buttered bourbon, cointreau, amaretto,
lemon juice, pineapple juice, eggwhite*

En Vogue 15.00

*tanqueray 10 gin, lillet rosé, cranberry juice,
lemon juice, sugar, champagne*



Low ABV Cocktails

Blanche Royale 12.50

crème de pêche, lillet blanc, crémant de loire

Mulled Tonic 12.50

pimento dram, red wine reduction, tonic water



Sans Alcool

Forest Derby 9.75

everleaf forest, grapefruit juice, honey water

Ginger Buck 9.75

sipsmith freeglider, fever-tree ginger beer, lime juice

Dry 75 9.75

seedlip grove, lemon, sugar, naughty alcohol free sparkling wine

Apéritifs

Pernod, Janot, Ricard, Suze	6.00
Lillet Blanc / Rose / Rouge	6.00
Dubonnet / Byrrh	6.00
Aperitif de Normandie	6.00
Pineau des Charentes	6.50
Kir	8.50
Kir Royal	14.75

Boissons Fraiches

Soft Drinks	<i>from</i> 5.25
Citron Pressé	4.95
Orangina / Jus de Fruits	5.50
'Eau de Vie' filtered water	3.95

Bières et Cidre

Pressions

	280ml	560ml
Meteor Lager	5.50	8.50
Meteor Blanche	5.50	8.50
Bière du Jour	5.50	8.50

Bouteilles de Bieres

	330ml
Meteor Pilsner.	6.95
Thornbridge "Jaipur" IPA	6.95
Sierra Nevada Pale Ale	6.95
Pietra Amber Lager	6.95
Lucky Saint Lager (0.5%)	6.00

Bouteilles de Cidres

	330ml
Sassy Poire	6.95
Sassy Brut	6.95
Sassy 0.0% (275ml).	6.00

Spiritueux

Verre - 25ml

Vodka

Ketel One 6.75 - Absolut Elyx 7.25
Black Cow 7.25 - Grey Goose 8.25 - Belvedere 8.00

Gin

Tanqueray 6.75 - Plymouth 7.75 - Sipsmith 8.00
Tanqueray Ten 8.50 - Hendrick's 8.00 - Monkey 47 9.50

Tequila/Mezcal

Batanga Blanco 6.50
Batanga Reposado 7.00 - Herradura Blanco 7.50
Creyente Blanco 8.50 - Casamigos Mezcal 9.00
Casamigos Reposado 8.50 - Casamigos Añejo 11.00

Rum

Havana 3yr 6.50 - Havana 7yr 6.75
Ron Zacapa Centenario 9.00

Whisky / Whiskey

Jameson Black Barrel 6.50 - Bulleit Bourbon 6.25
Johnnie Walker Black 6.50
Woodford Reserve Bourbon 7.50
Bulleit Rye 7.00 - Cardhu 12yr 8.00 - Caol Ila 12yr 8.00
Oban 14yr 9.75 - Nikka from the Barrel 9.50
Jack Daniel's Single Barrel 11.00 - Johnnie Walker Blue 22.50

Digestif

Verre - 25ml

Cognac

Maxime Trijol VSOP 9.00
Martell VSOP 7.75 - Hennessy XO 15.00

Armagnac

Baron de Sigognac VSOP 7.25 - Baron de Sigognac 10yr 11.50
Baron de Sigognac XO 15.50

Calvados

Berneroy VSOP 8.25 - Adrien Camut 6yr 10.50
Lemorton 15yr 16.00
Eau de Vie *from* 8.00

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Please inform your server if you suffer from any allergies

A discretionary 15% Service Charge will be added to your bill

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BRASSERIE
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CARTE DES VINS

BLANCS

	VERRE 175ML	PICHET 500ML	PICHET OU BOUTEILLE 750ML
*Pichet de vin Blanc Maison 2022.	8.75	21.00	30.75
Sauvignon Blanc 2022, Gaillac	9.25	23.25	32.75
Picpoul de Pinet 2022	10.50	28.75	40.50
Chardonnay de Languedoc 2022	11.00	30.75	42.00
Viognier 2022, Languedoc	12.00	33.00	46.00
Muscadet de Loire 2022	12.75	34.00	48.50
Côtes du Rhône Blanc 2022	13.00	34.75	49.50
Valençay Sauvignon Blanc/Chardonnay 2022	13.25	35.25	50.50
Bordeaux Graves Blanc 2021	14.25	40.25	56.00
Vouvray Chenin Blanc 2022, Loire	15.50	41.00	59.00
Riesling 2022, Alsace	15.75	41.50	60.00
Bourgogne Blanc 2021	16.00	42.50	61.00
Sancerre 2022, Loire	17.00	44.75	64.00
Chablis 2022, Bourgogne	17.50	46.25	66.00
Pouilly Fuissé 2021, Bourgogne	19.00	50.00	75.00
Riesling Grand Cru 'Saering' 2020, Domaines Schlumberger, Alsace			80.00
Condrieu 'La Berne' 2020, Lionel Faury, Rhône			85.00
Mas de Daumas Gassac Blanc 2022, Languedoc			90.00
Pernand-Vergelesses 'Les Caradeaux' 1er Cru 2018, Domaine Chanson, Bourgogne			105.00
Saint-Aubin 1er Cru 'En Remilly' 2020, Domaine de Montille, Bourgogne			125.00
Chassagne-Montrachet 2021, Philippe le Hardi, Bourgogne			155.00
Meursault 'Clos du Murgers' 2020, Domaine Albert Grivault, Bourgogne			160.00

*a litre pichet is available on request

ROSÉS

*Pichet de vin Rosé Maison 2022.	8.75	21.00	30.75
Rosé de Méditerranée 2022	13.25	35.75	51.75
Sancerre Rosé 2022, Loire	17.50	46.25	66.00
Rosé de Provence 2022	18.00	47.50	69.00

CHAMPAGNES ET CRÉMANT

	VERRE 125ML	DEMI BOUTEILLE	750ML BOUTEILLE
Crémant de Loire NV	10.75	-	52.00
Crémant de Loire Rosé NV	11.00	-	56.00
*Pommery Brut Royal NV	14.75	-	80.00
Furleigh Estate Classic Cuvée 2018	15.00	-	82.50
Ayala Rosé Majeur NV	16.00	-	89.50
Gallimard Reserve Brut Blanc De Noirs NV	17.00	-	95.00
Louis Roederer 'Collection 244' NV	18.25	55.00	99.00
Bollinger Special Cuvée NV	19.25	-	105.00
Billecart-Salmon Rosé NV	-	65.00	120.00
Ruinart Blanc de Blancs NV	-	-	155.00
Bollinger Grande Année 2014	-	-	210.00
Dom Perignon 2013	-	-	295.00

MAGNUMS

	BOUTEILLE 150CL
Sancerre Blanc 2021, Domaine Firmin Dezat 2021, Loire	110.00
Chablis 'Vaulorent' 1er Cru 2016, Natalie & Gilles Fèvre, Bourgogne	150.00
Médoc 2014, Château la Tour de By, Bordeaux	110.00
Bourgogne Pinot Noir 2020, Domaine Chanson, Bourgogne	125.00
Châteauneuf-du-Pape Cuvée Olivets 2017, Domaine Roger Sabon, Rhône	145.00

ROUGES

	VERRE 175ML	PICHET 500ML	PICHET OU BOUTEILLE 750ML
*Pichet de vin Rouge Maison NV	8.75	21.00	30.75
Merlot-Grenache 2022, Languedoc	9.25	23.25	32.75
Corbières 2020	10.50	28.75	40.50
Pinot Noir 2022, Languedoc	11.00	30.75	42.00
Bordeaux Supérieur 2020	12.00	33.00	46.00
Beaujolais Villages 2021	12.75	34.00	48.50
Côtes du Rhône 2020	13.00	34.75	49.50
Cahors Malbec 2020	13.50	36.50	52.00
Saumur Champigny 2020, Loire	14.25	40.25	56.00
Côtes de Castillon 2018, Bordeaux	14.75	40.75	58.00
Fleurie 2022, Beaujolais	15.75	41.50	60.00
Crozes-Hermitage 'Sens' 2021, Rhône	17.25	45.00	65.00
Bourgogne Pinot Noir 2022	17.50	46.25	66.00
Châteauneuf-du-Pape 'Le Télégramme' 2020	17.75	47.00	68.00
Château Siaurac 2019, Lalande de Pomerol	19.00	50.00	75.00
Château Capbern 2017, St Estèphe, Bordeaux			78.00
Château Potensac 2019, Cru Bourgeois, Médoc, Bordeaux			84.00
Mas de Daumas Gassac Rouge 2020, Languedoc			86.00
St Emilion Grand Cru 2014, Chateau Trianon, Bordeaux			89.00
Pommard 2020, Fernand et Laurent Pillot, Bourgogne			92.00
Côte Rôtie 2017, Cuvée Ampodium, Domaine René Rostaing, Rhône			105.00
Pomerol 2016, Château Gombaude-Guilhot, Bordeaux			115.00
Gevrey-Chambertin 'Vieilles Vignes' 2019, Domaine Géantet-Pansiot			120.00
Nuits-St-Georges 2020, Domaine Faiveley, Bourgogne			135.00
Châteauneuf-du-Pape 2020, Château de Beaucastel, Rhône			175.00
Corton Grand Cru 'Les Chaumes' 2014, Heitz-Lochardet, Bourgogne			225.00

*a litre pichet is available on request

FEATURED WINES

JEAN LUC COLOMBO, RHÔNE VALLEY

Jean-Luc Colombo's family-run vineyards have been producing terroir driven, food friendly wines in the Rhône Valley since the 1980s.

The Côtes du Rhône Blanc blends Clairette, aged in tank, with Roussanne, which matures on its lees in oak barrels for 6 months. Les Collines de Laure Rouges is vinified in stainless steel barrels and is a pure expression of the Syrah grape.

'Les Lauves' comes from hand-picked grapes on the steep, granite slopes of St. Joseph and is aged for 12 months in barrels. The Cornas Terre Brûlée ('Burnt Earth') is a 'Grand Classique' from the terroirs of Cornas, with vines averaging 40 years old.

BLANC	175ML	500ML	750ML
Côtes du Rhône Blanc 2022	13.00	34.75	49.50
ROUGE			
Syrah 'Les Collines de Larue Rouge' 2020	13.00	34.75	49.50
St. Joseph 'Les Lauves' 2021	18.25	46.50	69.00
Cornas 'Terres Brûlées' 2019			82.00

VINS MOELLEUX

	VERRE 100ML	DEMI	BOUTEILLE
Côteaux du Layon 2021 (75cl)	10.00	-	57.50
Banyuls 'Rimage' 2021 (50cl)	11.75	-	49.25
Gewürztraminer 'Cuvée Christine' 2018, Alsace	13.00	45.50	-
Lieutenant de Sigalas 2018, Sauternes	13.50	48.50	-



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