

## À LA CARTE MENU

ASK ABOUT  
OUR CHEF'S  
DAILY SPECIALTHE KING'S TABLE  
STARTERSREFINED BEGINNINGS, FIT FOR ANY  
ROYAL FEAST

## BRITISH ONION SOUP

Cheddar Cheese Sourdough Toastie 8.0

## BAKED CHEESE SOUFFLE (V)

Gratinated Cheese Sauce 9.5

## BEEF CROQUETTE

Baby Leaf Salad, Pickled Vegetables 9.5

## CHICKEN LIVER PATE

Whiskey Glazed , Apple Chutney. Brioche 10.5

## CRAB , HADDOCK &amp; SALMON FISH CAKE

Herb Salad , Caper Aiolo 11.5

## PAN SEARED SCALLOPS

Pea Puree, Samphire, Caviar, Bacon Crisp 14.5

## Crowned

## MAINS

A CELEBRATION OF BRITAIN'S SEASONAL  
BOUNTY & COMFORTING CLASSICS

## TRADITIONAL FISH &amp; CHIPS

Haddock, Curry Aioli, Tartare Sauce 18

## PAN ROASTED TROUT

Seasonal Vegetable , Herb mash, Caviar ,  
Fish cream 19

## CORN-FED CHICKEN SUPREME

Mushroom Duxelles, Bacon, Seasonal  
Vegetable, Herb Mash & Jus 19

## RUBY CHICKEN CURRY

Creamy Makhni Sauce, Naan,  
Basmati Rice 20

## SLOW-COOKED LAMB SHANK

Seasonal Vegetable, Herb Mash  
Rosemary Jus 24

## STUFFED AUBERGINE

Vegetable Ragout, Cheese,  
Spiced Emulsion 18BE READY - RESTAURANT GARDEN  
OPENS SUMMER 2026 !!

## NOBLE NIBBLES

PERFECT TO SHARE OVER SPIRITED CONVERSATION OR  
A PRELUDE TO THE MAIN EVENT

## CRUNCHY NUT (VE)

Roasted Nuts with Spice 5

## HOUSE SOURDOUGH (V)

Warm Bread with Creamy Butter 6.5

## CARROT &amp; ONION BHAJI (V)

Curry Aioli 7

## BUTTERMILK CHICKEN

Crispy Chicken, Pickled Radish Dip 7.5

## CRISPY PORK BITES

Apple &amp; Cider Dip, Pork Belly 8

## TEMPURA PRAWNS

Tartare Aioli 9

*At Brasserie 1600, We proudly support British  
producers, suppliers, and farmers celebrating the best  
of local and seasonal ingredients throughout our menus*

## BRASSERIE GRILL

ALL GRILLED SELECTIONS ARE SERVED WITH YOUR CHOICE  
OF ONE FAVOURED SIDES

## HAMPTON HILL BURGER

Crispy Bacon, House Pickles, Cheddar 18

## BARBEQUE PORK BELLY

Apple Relish Sauce 22

## DUET OF LAMB

Grilled Chops , Braised Shoulder, Salsa Verde 24

## 8OZ RIB-EYE STEAK

Bone Marrow Butter ,Peppercorn Sauce 28

## CHARRED SEABASS

Caper Butter Sauce, Confit Tomato 21

## GRILLED PRAWNS

Garlic Butter Sauce, Charred Lemon 22



## FAVOURED SIDES

SAVOY CABBAGE WITH BACON	5	HOUSE FRIES	5
HERB MASH	5	SWEET POTATO FRIES	5
MIXED LEAF SALAD	5	SEASONAL VEGETABLES	5

## SUNDAY ROAST

SERVED WITH YORKSHIRE PUDDING,  
ROAST POTATOES, MIXED VEGETABLES

## DRY-AGED SIRLOIN OF BEEF

Horseradish Cream, Gravy 26

## SLOW-COOKED LAMB SHANK

Herb Jus 24

## HERB ROASTED CHICKEN

Thyme Jus Reduction 22

## MEDLEY OF SEAFOOD CASSEROLE

White Wine Cream Sauce 24

AVAILABLE ON SUNDAY'S FROM 12.00 TO 16.30 HOURS

ALL PRICES INCLUDE VAT. DISCRETIONARY 12.5% S/C CHARGE WILL BE ADDED TO  
YOUR BILL. PLEASE SPEAK TO YOUR SERVER REGARDING ANY ALLERGY CONCERNS.  
WHILST EVERY EFFORT IS MADE, WE CANNOT GUARANTEE THAT EACH DISH IS FREE  
FROM TRACES OF ALLERGENS INCLUDING PEANUTS80 High Street,   
Hampton Hill TW12 1NY  
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