

brasserie  
six 5 one



## SNACKS

- Italian olives marinated in garlic, chilli and olive oil** V, VE, GF £4.00
- Selection of warm breads, olive oil and balsamic** V £4.00
- Smoked haddock, cheese and chive croquetas** £5.00
- Smoked red pepper houmous with grilled tortillas** V £4.00
- Polenta and parmesan wedges, pea crème fraiche** V, GF £3.50
- Pork belly bites, apple sauce and crackling** GF £6.00
- Padron peppers, chilli and lime dip, sea salt** V, GF, VE £4.50

## STARTERS AND SMALL PLATES

- Market vegetable soup**  
with sourdough toast  
V, VE, £5.50
- Smoked haddock, cheese and chive croquetas**  
with pea crème fraiche  
£7.50
- Korean glazed chicken wings**  
with charred corn and chilli jam  
GF, £7.50
- Raw shaved vegetable salad**  
with avocado, smoked red pepper  
houmous and grilled tortilla croutons  
V, VE, £7.00
- Salt and pepper squid**  
with tomato, chilli and lime salsa  
GF, £8.00
- Chilli and garlic prawns**  
with roasted tomato on toast  
£7.50
- Chicken parfait**  
with maple glazed onions, rocket  
and brioche  
£7.50
- Smashed avocado**  
on sourdough, slow roast garlic  
and sweet potato crisps  
V, £6.50
- Iceberg wedge**  
with blue cheese, parmesan, herbs,  
croutons and candied bacon dressing  
GF, £6.75

## SALADS

- Chicken and avocado salad**  
Free range chicken thigh and  
avocado salad, mixed lettuce,  
pickled radish, cucumber  
and a lemon dressing  
GF, £12.50
- Giant cous cous salad**  
Roasted squash and giant cous cous  
with blushed tomato, kale and  
pumpkin seed pesto  
V, VE, £12.50
- Caesar salad**  
Gem lettuce, soft boiled egg,  
anchovies, shaved parmesan  
and croutons  
£10.50  
Add chicken strips £3.50  
Add pork belly bites £4.00

V = vegetarian | GF = gluten free | VE = vegan

## LARGE PLATES

- Ale battered fish and chips**  
Local ale battered haddock, triple  
cooked chips, crushed peas and  
homemade tartar sauce  
£15.95
- Chicken Milanese**  
Chicken Milanese served with root  
vegetable dauphinoise, plum tomato  
and chilli sauce  
£18.00
- Seafood linguine**  
Prawn and squid linguine  
served with lemon, almond  
and rocket  
£17.50
- Ham, egg and chips**  
8oz bacon steak served with  
two free range fried eggs  
and triple cooked chips  
GF, £14.50
- Sea bream**  
Line caught sea bream, carrot and  
spinach caponata served with  
crushed potatoes  
GF, £18.50
- Roasted squash lasagne**  
Roasted squash and celeriac lasagne,  
Earl of Arden cheese sauce and  
rosemary pangritata  
V, £16.50

## GRILLS

All steaks are cooked in our Synergy chargrill, served with green salad, skin on fries and roasted field mushroom.  
Our steaks are sourced from the Buocleuch estate farms in Scotland.

- St John's burger**  
6oz chuck steak burger, Earl of Arden  
cheddar, gem lettuce, red onion and  
pickles in a brioche bun  
£14.50
- 6oz fillet** GF, £27.50
- 10oz ribeye** GF, £22.50
- 16oz rib chop** served on the bone to share GF, £49.50
- Steak frites**, 7oz flat iron steak, skin on fries, green salad  
and parsley butter GF, £17.50
- 7oz tuna loin** served with nicoise garnish GF, £18.50

## SAUCES AND SIDES

- Earl of Arden cheese sauce** £3.00
- Peppercorn sauce** V, GF, £3.00
- Crispy truffled mac 'n' cheese** V, £5.00
- Sweet potato fries** V, VE, £3.50
- Grilled broccoli, almonds & miso** V, VE, GF, £3.50
- Skin on fries** V, GF, £3.50
- Polenta and parmesan wedges** £3.50
- Olive oil mash** V, VE, GF, £3.50

Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.