



## ***Olympia Grand Gallery Brasserie Restaurant***

**Two** courses £29.50

**Three** courses £34.50

### **Starters**

Soup of the day, sourdough bread and butter

Tomato tart, Ragstone goats' cheese, balsamic onions, rocket **V**

Pressed ham hock terrine, house made piccalilli, rye bread

Prawn cocktail, granary bread

Vegan Niçoise, marinated tomatoes, French beans, black olives, endive, house dressing **VG**

### **Mains**

Daily special

Grilled native breed beef rib eye steak, bearnaise or peppercorn sauce, fries, grilled vine tomatoes, watercress

Slow cooked Gloucester Old Spot pork belly, chard hispi cabbage, caramelised apple, braised puy lentil dressing

Roast Salmon, noisette butter sauce, capers, lemon, pack choy, buttered new potatoes

Roast cornfed chicken with Piri Piri spice, corn, fries

Cauliflower steak with dukkha, caper and gold raisin dressing, spiced couscous **VG**

### **Sides £4**

Baby gem lettuce salad

Rocket, cherry tomato, parmesan salad

Buttered seasonal vegetables

New potatoes with chives

Frites

### **Deserts**

Dark chocolate pot, candied orange, Chantilly cream **V**

Glazed lemon tart, blackberries **V**

Vanilla crème brûlée **V**

Selection of finest British cheese from Paxton and Whitfield, chutney and oatcakes **V**