



PRISM BRASSERIE & BAR

LITTLE PICKS

Organic vegetable crisps	£1.95
Boiled quails eggs, celery salt	£2.50
Vinci olives	£3.55
Marinated anchovies	£3.95
Spicy peppadew peppers, goats cheese & lemon	£4.85
Lemon, chilli marinated fresh water prawns	£5.50
Mini chorizo, aioli	£5.50

SOMETHING POTTED

Mushrooms	£4.95
Sea trout	£5.50
Salt beef	£5.50
Ham Hock	£5.95
Brown shrimp	£8.50
Crab	£8.50

STARTERS

Lightly soured mackerel, beetroot, Jersey Royals and parsley	£8.50
Free range chicken broth, broad beans and baby spinach	£8.85
Sauté girolles, globe artichoke, Parmesan gnocchi, Kentish peas	£9.95
Braised ox tongue, ratte potato, watercress, capers and gherkins	£9.95
Poached duck egg, celeriac remoulade, Parma ham, watercress sauce	£10.50
Crab macaroni	£13.50

SALADS

Beetroot, feta and mâche, pumpkin seed dressing	£7.50
Pear, walnut & Cashel blue, endive, thyme & honey dressing	£8.50
Smoked salmon, cucumber, radish, dill crème fraîche	£8.65
Tuna Niçoise	£10.00
Chicken Caesar salad	£12.50

MAINS

Smoked haddock, sautéed spinach, poached duck egg	£17.95
Globe artichoke stuffed then baked with aubergine basil & pine nuts	£18.50
Baked sea trout, steamed samphire, brown shrimp and caper butter	£18.95
Poached & roasted corn feed chicken, roasted peppers, olives & basil	£19.95
Roast veal rump, slow cooked cherry tomatoes & asparagus	£20.50
Roast Cornish pollock, borlotti beans, chorizo, lemon chilli & parsley	£21.95
Roast rump of lamb, peas, broad beans and tomato fondue	£22.50

DAN'S ALLOTMENT CHOICE

Roast pepper stuffed with tomato & capers	£1.95
Steamed seasonal vegetables	£1.95
Mixed leaves & parmesan	£1.95
Buttered sugar snap peas	£1.95
Chips thick or thin cut	£1.95
Minted Jersey Royals	£1.95
Mash potatoes	£1.95

GRILL (SOURCED FROM THE GINGER PIG)

170g Longhorn beef burger	£12.50
Butterflied Cornish mackerel	£15.50
Spatchcock poussin	£15.50
180g Swordfish loin	£16.50
180g Yorkshire Moore chump chop	£16.95
200g Gloucestershire old spot chop	£17.50
180g Calves liver & speck	£17.50
Stuffed black bream	£18.50
300g Longhorn ribeye, dry aged 50days	£35.50
300g Longhorn sirloin, dry aged 50days	£36.50

All our meat dishes come with a choice of one sauce.

Hollandaise, Béarnaise, Bordelaise, Horseradish, Salsa Verdi, Vierge, Mint sauce, Apple compote

DESSERT

Peanut parfait, praline mousse, fresh cherries	£6.50
Strawberry whip, vanilla Mascarpone, shortbread	£6.50
Poached peach, Champagne soup, blossom honey cream	£6.50
Pistachio & walnut brownie, chocolate mousse, vanilla ice cream	£6.95
Home made ice creams & sorbets	per scoop £1.95

*Ice creams - Vanilla, Chocolate, Raspberry
Sorbets - Lemon, Lime, Orange*

CHEESES

Served with homemade chutney and wheat wafers	
Quicks Cheddar	£3.95
Little Ridding	£4.85
St Maure	£4.95
Colston Bassett	£4.95

PRISM WEDDING WEEKEND

SATURDAY 19TH AND SUNDAY 20TH SEPTEMBER 12PM - 4PM

Join us for Champagne, canapés and see Prism at it's most beautiful. We are fully licensed for weddings and civil ceremonies.

www.harveynichols.com