



la bastille

BAR & BRASSERIE
EST. 1974

Festive Dining MENU 2026

2 COURSES £45

3 COURSES £55

*Celebrate the festive season with a menu inspired
by French brasserie classics and the finest seasonal ingredients.*

STARTERS

Pea Soup with Ham (GFA, D, W)

Crème fraîche, mint oil,
pancetta, croutons

Burrata & Heritage Beetroot (V, GF, D, N)

Candied walnuts, orange dressing,
basil oil, baby rocket

Cured Salmon & Avocado Tartare (GF, F)

Pickled cucumber, dill oil,
lemon zest

Crispy Duck Croquettes (W, E, SE)

Hoisin glaze, sesame,
spring onion, micro herbs

MAIN COURSES

Traditional Turkey Ballotine (W, D)

Sage & onion stuffing,
roast potatoes,
pigs in blankets,
festive vegetables,
cranberry jus

**8-Hour Braised
Beef Short Rib** (GF, D, C, SH)

Truffle mashed potato,
honey-glazed carrots,
bourguignon jus

Pan-Seared Sea Bass (GF, F, D)

Crushed Jersey Royal potatoes,
fine Kenyon beans,
citrus & caper beurre blanc,
chive oil

Green Pea & Parmesan Risotto (V, GF, D)

Charred cherry tomatoes,
grilled asparagus,
Parmesan crisp, basil oil,
lemon zest

**Cranberry & Brie
Stuffed Chicken Supreme** (GF, D)

Fondant potato, winter vegetables,
cranberry glaze, thyme jus

DESSERTS

**Dark Chocolate
Mousse** (D, E)

Salted caramel sauce,
honeycomb crumb,
vanilla Chantilly,
chocolate soil

**Spiced Apple &
Cinnamon Crumble** (W, D)

Vanilla bean custard

**White Chocolate &
Raspberry Cheesecake** (W, D, E)

Raspberry compote,
fresh raspberries,
white chocolate shard

**Selection of British &
Continental Cheeses**
(GFA, D, C, W)

Grapes, celery,
artisan crackers

+ £5 SUPPLEMENT

DIETARY KEY

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free
(W) Wheat (D) Dairy (P) Peanuts (SF) Shellfish (E) Egg (F) Fish
(N) Nuts (C) Celery (MS) Mustard (SE) Sesame (SH) Sulphites (SB) Soybean

A discretionary 10% service charge will be added to your bill.
Please inform your server of any allergies or dietary requirements before ordering.