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brasserie

# LUNCH MENU

- vg **Vessel lunch** 18.5  
/ Butternut squash soup  
/ Green salad  
/ Toast mushroom croquette and yuzu aioli
- vg **Mushroom croquette toast** 14  
Yuzu aioli, spring onion dressing
- Kingsley's sandwich** 14  
Smoked mackerel, creme fraiche, horseradish
- Truffle croque monsieur** 15  
Gruyere cheese, ham, black truffle bechamel
- Carpaccio sandwich** 15  
Pickled mustard seeds, Parmesan, nduja mayo
- vg **Butternut squash soup** 11  
Sourdough bread
- vg **Winter vegetable salad** 12  
Roasted beets, pumpkin, spring onion dressing  
Add: Burrata +5
- Chicken Caesar salad** 15/19  
Cajun chicken, free range egg, Parmesan
- v **Mushroom gnocchi** 19  
Wild mushrooms, morel cream, Parmesan
- Orzo with shellfish bisque** 24  
Seared scallops, Parmesan, spring onion oil
- Dry-aged ribeye** 28  
Peppercorn sauce, roasted tomatoes

## TO SHARE

- vg **Olives and nuts 8**  
Smoked almonds and gordal olives
- vg **Truffle croquettes 8**  
6pc
- v **Sourdough bread 8**  
Buttermilk butter and Baba ganoush
- Crispy chicken bites 8**  
Nduja mayonnaise
- Bitterballen 8**  
6pc

## SIDES

- vg **Fries 5**  
Vessel mayonnaise
- vg **Green salad 5**  
Pomegranate dressing
- vg **Eggplant 5**  
Chipotle, coriander
- v **Seasonal vegetables 5**  
Seasonal - vegan optional

# VESSEL

brasserie



Scan for our  
allergens menu