

SATURDAY BRUNCH

APERITIF

Gls Ruinart Brut 14

French 75 ~ Negroni ~ Le Bellin *all at 9.75*

BRUNCH

Eggs on toast	6
French toast, apple cinnamon, cream	7
Pancakes, blueberries/bacon, maple	8
Salt beef hash, duck egg	9
Avocado & poached eggs, toast	9
Smoked salmon & scrambled eggs	9
Eggs benedict/florentine/royale	9
Half/Full English	8/12

Breakfast Sides

All at 3

Grilled tomatoes ~ Baked beans ~ Field mushrooms ~ Steamed spinach ~

Toast (At 2)

All at 4

Black pudding ~ Smoked bacon ~ Sausages ~ 2 Eggs any style ~ Smoked salmon ~ Avocado mix ~ Sliced avocado

OYSTERS & SHELLFISH

Rock	2.5 each	Prawn cocktail	9
Fine de claire	3 each	Moules mariniere	½ 8 ~ whole 14
Baked scallop	7 each	Lobster, garlic butter	½ 21 ~ whole 36

SMALL

Arancini, red pepper dip	6
Welsh rarebit	6
Sausage roll, piccalilli	6

STARTERS

Daily soup	6
Escargot, garlic butter	9
Burrata, puntarelle, mint	10
Steak tartare	11/19

SALADS

Lyonnaise	8/11
Squash, cambozola, walnuts, chicken	10/13
Goats cheese, beetroot	11/15

MAINS

Aubergine parmigiana	12
Roast chicken club sandwich	13
Risotto, radicchio, gorgonzola	14
Cod, lentils, salsa verde	17
Pork belly, cavalo nero, apple sauce	17

VEGAN

Artichokes alla giudia, salsa verde	7
Quinoa, sweetcorn, curly kale, black beans	8
Bulgur wheat, sundried tomatoes, cucumber	8
Radicchio, beetroot, pear and walnut salad	8

FROM THE GRILL

Cheeseburger, frites	14
9oz Sirloin	19
10oz Rib eye	21
8oz Fillet	27
Whole roast chicken <i>Served with steamed leeks and mash</i>	28

SIDES

Fries ~ Mash potato ~ Brussel sprouts & chestnut	
Spinach ~ House salad	all at 5
Mac n' cheese	6

All steaks served with frites and a choice of: Cafe de Paris butter,