

SATURDAY BRUNCH

APERITIF

Gls Ruinart Brut *at 14*

Boulevardier ~ Classic champagne cocktail ~ Eastern standard *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

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|---------------------|----------|-----------------------|--------------------|
| Rock | 2.5 each | Prawn cocktail | 9 |
| Fine de claire | 3 each | Moules mariniere | ½ Kilo 8 - Kilo 14 |
| Oysters Rockefeller | 4 each | Fruits de Mer platter | 42 |
| Oysters Thermidor | 4 each | Market availability | |

STARTERS

| | | | |
|----------------------------------|---|---------------------------|----|
| Taleggio & prosciutto croquettes | 5 | Soupe du jour | 6 |
| Welsh rarebit, toast | 6 | Crab & avocado, rye toast | 8 |
| Sausage roll, piccalilli | 6 | Burrata, puntarelle, mint | 10 |

SALADS

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| Goat's cheese, beetroot | 9/12 |
| Chicken, squash, cambozola, walnut | 10/13 |
| Seared tuna nicoise | 11/15 |

VEGAN

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| Artichokes alla giudia, salsa verde | 7 |
| Quinoa, sweetcorn, curly kale, black beans | 8 |
| Radicchio, beetroot, pear and walnut salad | 8 |

MAINS

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| Stuffed piquillo peppers, ricotta, pistachio | 10 |
| Roast chicken club sandwich | 13 |
| Risotto, Wye valley asparagus, pecorino | 12 |
| Sea trout a la provencale | 16 |
| Pork belly, cavalo nero, cyder & grain mustard | 17 |
| Cod, lentils, salsa verde | 17 |
| Beef cheek bourguignon, mash | 17 |
| Lobster linguini, tomato bisque | 24 |

FROM THE GRILL

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| 12.5oz Bavette | 15 |
| 9oz Sirloin | 18 |
| 10oz Rib eye | 20 |
| Iberico pork chop, espelette beurre blanc | 18 |
| <i>To compliment your steak:</i> | |
| Welsh rarebit | 2 |
| Fried duck egg | 2 |
| Bone marrow | 3 |
| Grilled garlic prawns (3) | 6 |

SIDES

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| all at 4.5 |
| Fries ~ Mash ~ New potatoes & dill ~ Spinach ~ |
| House Salad, Cavalo nero & pancetta, |
| Broccoli, chilli & garlic ~ Heritage carrots |
| Mac and cheese at 6 |

All steaks served with frites and a choice of:

Cafe de Paris butter, bearnaise, peppercorn or roquefort sauces

Our Steaks are provided by our local butcher: Macken Brothers