

# SUNDAY BRUNCH

## APERITIF

Gls Ruinart Brut *at 14*

Boulevardier ~ Aperol Spritz ~ Sipsmith Sloe Negroni *all at 10*

Peach Iced Tea *£3 by the glass ~ £10 by the pitcher*

### 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

### 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	8/14
Oysters Rockefeller	4 each	Fruits de Mer platter	42

### SUNDAY ROAST

Roast Rib of Beef 19 or Half Roast Chicken 19

*Served with goose fat roast potatoes, cauliflower cheese and roasted winter veg*

### Bloody Marys

House Bloody Mary ~ Mary Amer ~ Maria Bianco ~ Heirloom Bloody Mary *all at 10*

### STARTERS

Taleggio & prosciutto croquettes	5	Crab & avocado, rye toast	8
Vegetable crudites, anchovy dip	6	Burrata, puntarelle, mint	10
Daily Soup	6	Steak tartare, cornichons, dijonnaise	11

### VEGAN

Quinoa, sweetcorn, curly kale, black beans	8/11
Radicchio, beetroot, pear and walnut salad	8/11
Baked aubergine, datterini tomatoes, oregano	9

### SALADS

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

### MAINS

Risotto, Wye valley asparagus, pecorino	12
Roast chicken club sandwich	13
Cheeseburger, frites	14
Brill. courgettes, white balsamic red chilli	17
Pork belly, white asparagus, morels	17

### SIDES

all at 4.5
Fries ~ Mash ~ New potatoes & dill ~ Spinach ~ House Salad ~ Green beans, confit shallots
Broccoli, chilli & garlic ~ Heritage carrots
Mac and cheese at 6

*Please advise your server if you have any allergies or require information on ingredients used in our dishes.*