

SUNDAY BRUNCH

APERITIF

House Bloody Mary £10.5

Breakfast Martini £10.5

HOST YOUR ROAST

Family style roast £80 for 4, all the trimmings and sharing dessert

Roast Rib of Beef 20 ^{or} ~ Half Roast Chicken 18

with goose fat roast potatoes, cauliflower cheese and roasted autumn veg

BRUNCH

Eggs on toast	6	Eggs florentine/ benedict/ royal	9/10/11
French toast, berries, maple, cream	7	Half/ Full English	9/13
Coconut yoghurt, chia seeds, mango (vg)	7	Avocado & poached eggs, toast	10
Smoked salmon & scrambled eggs, toast	9	Crab & avocado, rye	12

STARTERS & SALADS

Taleggio & prosciutto croquettes	5	Endive, walnut, pear, blue cheese (v)	12
Soupe du jour (vg)	6	Goat's cheese, beetroot, rocket (v)	12
Baked aubergine, datterini tomatoes, oregano (vg)	8	Tuna nicoise	15
Rock oysters (1/2 dozen)	16.5	Chicken Caesar salad	15

MAINS

Croque monsieur, chips	11
Mussels, chilli, garlic	14
Cheeseburger, chips	15
Sea bass, artichoke, taggiasche olives	17
10 oz sirloin	21

SIDES

all at 4.75

Chips ~ Mash
Creamy spinach ~ House Salad
Green beans, confit shallots
Broccoli, chilli & garlic

DESSERTS

Creme brulee blood orange 7	Dark chocolate tart 8	Bramley apple tart tatin salted caramel ice cream 7
Rhubarb crumble custard 7		Ice creams and sorbets 6

(v) Vegetarian (vg) Vegan

*Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill*