

SATURDAY BRUNCH

APERITIF

Gls Ruinart Brut *at 14*

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

BRUNCH

Eggs on toast	6	Sides
French toast, apple cinnamon, cream	7	All at 3
Pancakes, blueberries/bacon, maple	8	Grilled tomatoes ~ Baked beans ~ Field mushrooms ~ Steamed spinach ~
Salt beef hash, duck egg	9	Toast (At 2)
Avocado & poached eggs, toast	9	All at 4
Smoked salmon & scrambled eggs	9	Black pudding ~ Smoked bacon ~
Eggs benedict/florentine/royale	9	Sausages ~ 2 Eggs any style ~ Smoked salmon ~
Half/Full English	8/12	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

STARTERS

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

SALADS

Goat's cheese, beetroot	9/12
Chicken, apricot, peach, radish, yoghurt, flax	10/13
Seared tuna nicoise	11/15

VEGAN

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

MAINS

Risotto, Wye valley asparagus, pecorino	12
Roast chicken club sandwich	13
Cheeseburger, frites	14
Brill, courgettes, white balsamic, red chilli	17
Lamb rack, romanesco, anchovies, juniper	18

FROM THE GRILL

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

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