

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, broad beans, Amalfi lemon	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, apricot, peach, radish yoghurt, flax	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