

# SATURDAY BRUNCH

## APERITIF

Gls Ruinart Brut *at 14*

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

## BRUNCH

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

## OYSTERS & SHELLFISH

Rock	2.5 each	Prawn cocktail	9
Fine de claire	3 each	Moules mariniere	8/14
Oysters Rockfeller	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 v	10
Daily Soup	6	Steak tartare, cornichons, dijonnaise	11

## SALADS

Goat's cheese, beetroot v	9/12	Quinoa, sweetcorn, curly kale, black beans v <sub>g</sub>	8/11
Chicken, apricot, peach, radish, yoghurt, flax	10/13	Radicchio, beetroot, pear and walnut salad v <sub>g</sub>	8/11
Seared tuna nicoise	11/15	Baked aubergine, datterini tomatoes, oregano v <sub>g</sub>	8

## MAINS

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

## SIDES

all at 4.5
Fries v <sub>g</sub> ~ Mash v ~ New potatoes & dill v <sub>g</sub> ~
Spinach v <sub>g</sub> ~ House Salad v <sub>g</sub> ~ Green beans, confit shallots v <sub>g</sub>
Broccoli, chilli & garlic v <sub>g</sub> ~ Heritage carrots v <sub>g</sub>

## 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 v	2
Fried duck egg v	2
Bone marrow	3
Grilled garlic prawns	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*