

# 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	<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 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 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, fries	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>
Mac and cheese v at 6

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