

BRUNCH

APERITIF

House Bloody Mary £10.5

Collet, Brut NV £11 by the glass

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 spring veg

BRUNCH

Granola, yoghurt & berries	6	Smoked salmon & scrambled eggs, toast	9
French toast, berries, maple, cream	7	Eggs florentine/ benedict/ royal	9/10/11
Coconut yoghurt, chia seeds, mango (vg)	7	Half/ Full English	9/13
Pancakes, blueberries	8	Avocado & poached eggs on toast	10

STARTERS & SALADS

Cheddar & ham croquettes	5	Endive, walnut, pear, blue cheese (v)	12
Sweet potato fritti, caponata, pine nuts (vg)	8	Seared tuna salad	15
Charcuterie & halloumi	9	Chicken Caesar salad	15
Burrata, Isle of Wight tomatoes (v)	9	Fine de Claire (1/2 dozen)	19.5

MAINS

Tenderstem broccoli, tapenade, tomato (vg)	11
Croque Monsieur/ Madame, green salad	12
Mussels, chilli & garlic	14
Cheeseburger, chips	15
9oz Sirloin	21

SIDES

Chips ~ Spinach	
Green beans, confit shallots ~ Broccoli, chilli & garlic	4.75
Truffle & parmesan chips	6.5

DESSERTS

Creme brulee	6	Chocolate delicie	8
Strawberry Eton mess	7	Ice creams & 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