

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 ~
Salt beef hash, duck egg	9	Field mushrooms ~ Steamed spinach ~
Avocado & poached eggs, toast	9	Toast (At 2)
Smoked salmon & scrambled eggs	9	All at 4
Eggs benedict/florentine/royale	9	Black pudding ~ Smoked bacon ~
Full English	12	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 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	Baked aubergine, datterini tomatoes, oregano v _g	8
Chicken, apricot, peach, radish, yoghurt, flax	10/13	Quinoa, sweetcorn, curly kale, black beans v _g	8/11
Seared tuna nicoise	11/15	Radicchio, beetroot and walnut salad v _g	8/11

MAINS

Risotto, Wye valley asparagus, pecorino v	12
Roast chicken club sandwich	14
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

To complement your steak:

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

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

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