

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	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 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	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

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.