

SUNDAY BRUNCH

APERITIF

Gls Ruinart Brut *at 14*

Sipsmith Summer Cup ~ Sipsmith Sloe Negroni ~ Aperol Spritz *all at 10*

Peach Iced Tea £3 *by the glass* ~ £10 *by the pitcher*

BRUNCH

Eggs on toast	6
French toast, berries, maple, cream	7
Pancakes, maple, blueberries or bacon	8
Salt beef hash, poached duck egg	9
Avocado & poached eggs, toast	9
Smoked salmon & scrambled eggs, toast	9
Eggs benedict/florentine/royale	9
Full English	12

Sides

All at 3

Grilled tomatoes ~ Baked beans ~
Field mushrooms ~ Steamed spinach ~
Toast (At 2)

All at 4

Black pudding ~ Smoked bacon ~
Sausages ~ 2 Eggs any style ~ Smoked salmon ~

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	Baked aubergine, datterini tomatoes, oregano v _g	8
Vegetable crudites, anchovy dip	6	Burrata, broad beans, Amalfi lemon v	10
Daily Soup	6	Steak tartare, cornichons, dijonnaise	11
Crab & avocado, rye toast	8		

SALADS

Goat's cheese, beetroot v	9/12	Quinoa, sweetcorn, curly kale, black beans v _g	8/11
Chicken, apricot, peach, radish, yoghurt, flax	10/13	Radicchio, beetroot and walnut salad v _g	8/11
Seared tuna nicoise	11/15		

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