

SATURDAY BRUNCH

APERITIF

Gls Ruinart Brut 14

French 75 ~ Negroni ~ Ginger Mo' *all at 9.5*

BRUNCH

Eggs on toast	6
French toast, apple cinnamon, cream	7
Pancakes, blueberries/bacon, maple	8
Salt beef hash, duck egg	8
Avocado & poached eggs, toast	9
Smoked salmon & scrambled eggs	9
Eggs Benedict/Florentine/Royale	9
Half/Full English	7/11

Breakfast 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 ~ Avocado mix ~ Sliced Avocado

OYSTERS & SHELLFISH

Rock	2.5 each	Sea bass carpaccio	9
Fine de claire	3 each	Moules mariniere	½ 8 ~ whole 14
Baked scallop	7 each	Lobster, mayonnaise	½ 21 ~ whole 36

SMALL

Pork crackers, apple sauce	4
Arancini, red pepper dip	5
Tomato & basil bruchetta	5
Sausage roll, piccalili	6

STARTERS

Daily soup	5
Escargot, garlic butter	9
Burrata, aubergine, chilli	10
Steak tartare	11/19

SALADS

Lyonnaise	7/10
Goat's cheese, beetroot	10/13
Squash, cambozola, walnuts, chicken	10/13

SIDES

Fries ~ Mash potato ~ Fine beans	
Spinach ~ House Salad	all at 5
Mac and cheese	6

MAINS

Aubergine parmigiana	11
Roast chicken club sandwich	12
Risotto, porcini, grana padano	14
Sea Bass all'acqua pazza	18
Spaghetti, frutti di mare	17
Duck confit, chanterelles, fine beans	18

FROM THE GRILL

Cheeseburger, frites	14
9oz Sirloin	18
10oz Rib eye	20
8oz Fillet	27
Whole roast chicken <i>Served with steamed leeks and mash</i>	28

All steaks served with frites and a choice of: Cafe de Paris butter, bernaïse, peppercorn

All our Steaks are provided by our local butcher: Macken Brothers

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