

SUNDAY 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/Florantine/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, piccalilli	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
Cambazola, squash, chicken, walnut	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
Brill all'acqua pazza	18
Spaghetti, frutti di mare	17
Duck confit, chanterelles, fine beans	18

SUNDAY ROAST

Roast Rib of Beef or Half Roast Chicken	19/17
<i>Served with goose fat roast potatoes, cauliflower cheese and roasted winter veg</i>	
26.5oz Cote de Boeuf	49
35.5oz T Bone	59

Served with 2 sides and a choice of: Cafe de Paris butter, bearnaise or peppercorn sauce

Bloody Marys

House Bloody Mary ~ Mary Amer ~ Maria Bianco ~ Heirloom Bloody Mary	all at 9.5
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Please advise your server if you have any allergies or require information on ingredients used in our dishes.