

BRUNCH MENU

2 COURSE £43 - 3 COURSE £48



Add Bottomless

£30 Per Person

Bubbles / Bellinis / Rossinis / Aperol Spritz

First Bites

Hash Brown *1011 kcal (v)*

Our hash brown, garlic butter, smoked applewood cheddar mushroom duxelle, poached egg, salsa verde hollandaise

Patty/Pasty *782 kcal*

Puff pastry hot pocket, spiced beef ragu chopped cheese, jerk dipping sauce

Taco *602 kcal (vg)*

Pulled BBQ spiced jackfruit, coriander chimichurri soft taco, pico de gallo, courgette guacamole

Bao *652 kcal*

English breakfast bao, house cumberland sausage bacon, cheese, field mushroom, roast tomatoes, horseradish

Croquettes *604 kcal (v)*

Aged Montgomery cheddar and black truffle croquettes smoked tomato chutney, truffle dressing, watercress

Rosti *422 kcal*

London oak-smoked salmon, potato rösti crème fraiche, lime, capers, dill, Avruga caviar

Asparagus *481 kcal*

Wye Valley asparagus, poached St Ewes egg, spring herb hollandaise

Gyros *768 kcal*

Sumac grilled chicken thigh skewer, tzatziki, buckwheat crepe, matchstick fries, tomato vierge

Second Bites

Lobster Bun *824 kcal*

Native lobster and prawns, sambal cocktail sauce smoked tomatoes, baby gem, brioche bun

Focaccia *741 kcal*

Rosemary focaccia, Mortadella, burrata whipped pistachio, rocket, grana Padano

Sando *1817 kcal*

King prawn katsu sando, sesame, coriander lemon coleslaw, wasabi tonkatsu tartare sauce

Garden Basket *1427 kcal (vg)*

Puff pastry vol au vent, courgette, wild garlic datteirni tomatoes, fried feta, arrabiatta sauce

Paratha *2776 kcal*

Panko-fried chicken "burger", butter chicken sauce crisp paratha pastry, raita, red onion and coriander

Woodland Caesar *495 kcal*

Pulled rabbit leg salad, anchovy caesar dressing, gem lettuce carrot, white radish, croutons, shaved Lincolnshire poacher

Gnocchi *462 kcal (vg)*

Rice flour gnocchi, new seasons English peas Jersey royal potato ecresse, morel mushrooms

Steak, Egg & Chips (*Supplement £25*) *2161 kcal*

300g, dry-aged Black Angus Rib-eye, St Ewes fried egg peppercorn sauce, rosemary & garlic chips

T-Bone (*For two*) (*Supplement £35 per person*) *5644 kcal*

1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, chips, peppercorn sauce

Sweet Bites

Millionaires Madelines *975 kcal (v)*

Warm sticky toffee madelines, chocolate drops caramel sauce, rum & raisin ice cream

Raspberry Kiss *513 kcal*

Raspberry crèmeux, passion fruit, mango compote

Summer Sundae *120kcal (v)*

Weekend sundae, summer berries, raspberry sorbet chantilly, blackcurrent meringue

Strawberries *106 kcal (vg)*

Vanilla and Oat panna cotta, kent strawberries elderflower, meringue

Black Forest *361 kcal (v)*

Chocolate choux bun, Morello cherry sorbet chantilly cream, Amarena cherries

Banana Bread *972 kcal (v)*

Warm banana bread, Biscoff crumble, caramelised banana vanilla mascarpone Chantilly

Crème Brûlée *800 kcal (v)*

Vanilla Crème Brulee, Yorkshire rhubarb, ginger biscuit crumb

In Addition

Chips *1008 kcal (vg)*

Rosmery and garlic salt

Tomato *131 kcal ((v)*

Flame tomato salad goats curd, red onion, chili

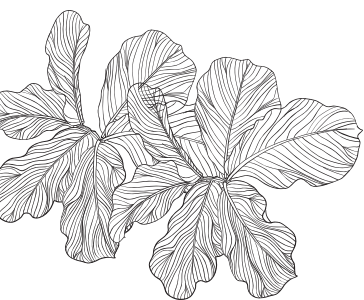
Eggs *159 kcal (v)*

Two St Ewes poached eggs

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When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes may contain an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. (VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.