

BRUNCH MENU

2 COURSE £55 - 3 COURSE £60



Add Bottomless

£30 Per Person

Bubbles / Bellinis / Rossinis / Aperol Spritz

First Bites

Hash Brown *(v)*

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

Patty/Pasty

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

Fritter *(vg)*

Fried chickpea and sweetcorn fritter, chilli, garlic plant-based feta & cucumber salad, saffron aioli

Taco *(vg)*

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

Bao

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

Croquettes *(v)*

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

Rosti

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

Patatas Bravas

Fried Agria potatoes, preserved lemon aioli tomato, calamari & house chorizo ragu

Galette

Buckwheat French crepe, pulled Ham hock grain mustard & parsley, garlic cream cheese

Second Bites

Mum's Roast

Roast Black Angus Ribeye, charred Tenderstem broccoli buttered baby carrots, roast potatoes, red wine jus

Focaccia

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

Sando

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

Lobster Bun

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

Paratha

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

Brioche

Pain Perdu French toast, crushed avocado fried St Ewes egg, chili, garlic, and spring onion

Gnocchi *(vg)*

Rice flour gnocchi, preserved porcini cream roasted cep mushrooms, Jerusalem artichokes
Add Winter black truffle 10

Steak, Egg & Chips *(Supplement £25)*

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

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

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

Sweet Bites

Mother's Love

Dark chocolate and baileys cremeux salt cookie crumb, raspberry sorbet

Millionaires Madelines *(v)*

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

Raspberry Kiss

Raspberry crèmeux, passion fruit, mango compote

Doughnut *(v)*

House sugared doughnut, tahini caramel, crispy cornflakes, cereal milk creme patissiere

Pineapple *(vg)*

All spiced poached pineapple, coconut and passionfruit sorbet Arbequina olive oil, vanilla whip, banana caramel

Black Forest *(v)*

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

Banana Bread *(v)*

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

Crème Brûlée *(v)*

Vanilla Crème Brulee, rhubarb sorbet, Biscoff crumble, poached hibiscus rhubarb

In Addition

Chips *(vg)*

Rosmeay and garlic salt

Tomato *(v)*

Winter tomato salad goats curd, red onion, chili

Eggs *(v)*

Two St Ewes poached eggs

8

8

4

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.

