

# 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

7

7

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.

