



Saturday Brunch

BRUNCH & BUBBLES EVERY SATURDAY 11AM - 4PM

BREAD £7.5

Smoked salmon bagel, chive crème fraiche, cucumber salsa, poached egg

Avocado bagel, spinach, salsa verde & peppers (w)

+add bacon + £1 / smoked salmon + £3

Croque Monsieur, toasted sourdough, ham

Béchamel, cheddar, mixed leaf salad + £1.5

Croque Madame, a Monsieur with an egg + £1

POACHED EGGS £7.5

= With hollandaise, served on an English muffin =

Jaqueline – spinach, tomatoes, mushrooms (v)

Royale – smoked salmon

Avocado – smoked tomato sauce (no hollandaise) (v)

Benedict – ham

Bacon – streaky back bacon

(gif options available for all bread/poached egg dishes)

BUBBLE & SQUEAK £9

= Potato & cabbage hash with choice of topping =

Bacon & black pudding, mushrooms, poached eggs & smoked tomato sauce

Mushroom, tomatoes, spinach, avocado (w / gif)

+ add poached egg + £1

Smoked haddock, spinach, poached eggs & saffron hollandaise (gif)

BUTTERMILK PANCAKES £7.5/£10.5

= Served in stacks of 4 or 8 =

Nutella – Hazelnut spread, Honeycomb strawberries, vanilla ice cream

Blueberry – Blueberry compote, banana & coconut yoghurt

American – Streaky back bacon, maple syrup & vanilla ice cream

CONTINENTAL PLATTER – for 2 to share, £8pp

Salami, cheese, ham, smoked salmon, toasted sour dough, jam, pastries & seasonal fruit

Crayfish , lemon & paprika mayonnaise, baby gem, cucumber & dill (gif)	7
Spiced aubergine , carrot & sesame salad, chickpeas, coconut yoghurt (w)	6.25
Smoked mackerel fishcake , samphire, beetroot & tarragon sour cream	6.75 / 11.5
Chicken salad , mango chutney, baby gem, pickled onions, lime & coriander salsa (gif)	6.5 / 10.5
Summer superfood salad , quinoa, peas, courgette, radish, roast peppers & smashed avocado (gif/w)	9.5
+ add halloumi +£2 / add chicken +£3.5 / add sea trout +£5	
Roast sweet potato , harissa spiced chickpeas, sweetcorn salsa (w)	11.5
+ add chicken +£3.5	
Sea trout , gnocchi, courgette, pine nuts, spinach & garlic sauce	16
Beetroot & goat's cheese pie , braised red onion, rocket & radish salad, horseradish crème fraiche (v)	12.5

TURN OVER FOR BRUNCH PROSECCO & CHAMPAGNE MENU

Please be aware that our kitchen contains items which are known allergens, & whilst stringent precautions are taken one *should* assume that contact with peanuts, tree nuts, gluten, dairy, soy & other allergens is possible. For detailed allergen sheets & a bit more information please speak to one of our lovely staff. GIF = Gluten Ingredient Free: Contains no gluten but could have come into contact V = Vegetarian VV = Vegan



Brunch & Bubbles

BRUNCH & BUBBLES EVERY SATURDAY 11AM - 4PM

PROSECCO COCKTAILS £5.50

- Bucks Fizz – Orange juice
- Peach Bellini – Peach puree
- Kia Royal – Cassis
- Sbagliato Negroni – Campari, Martini Rosso + £1
- Proseccofield – Elderflower
- Forager's fizz – Sloe gin
- "Itz" spritz – Kamm & Sons, elderflower +£1.25
- Aperol Spritz – Aperol & soda +£1.25

FIZZ MOCKTAILS £5

- Peach Fuzz – Peach, Orange, Grenadine, soda
 - Apple Mojito – Mint, soda, Apple juice
 - G&T-total – Seedlip garden & Fever tree tonic
 - Nosecco – 125ml glass of 0% abv Prosecco
- All regular prosecco cocktails can also be made with non-alcoholic prosecco*

= BOTTOMLESS BRUNCH =

Add bottomless Prosecco to your brunch for just £19.95pp

*Sit back and relax while we keep your glass topped up for the duration of your brunch**

Feeling fancy? Upgrade to prosecco cocktails or Champagne!

Jazz up your bubbles – Get all the extras to add to your bubbles to make them into cocktails, stick with the classics or make your own creation! +£5pp

Upgrade to Champagne – Bouche Pere et Fils Brut instead of Prosecco - £29.95pp

BUBBLES BY THE GLASS

- Sant Orsola, Prosecco Veneto, Italy £4.35 / £25.50
- Fantinel, Prosecco, Italy £4.7 / £30
- Bouche, Champagne, France £6 / £35
- Bolla, Sparkling Rose, Italy £5.5 / £34.50

MAGNUMS

- Fantinel, Prosecco £64
- Italy, NV
- La Pas du Moine Rose, Chateau Gassier £54
- Provence, France

PROSECCO SHARER

Perfect if you and your friends are indecisive... if you can't decide what cocktail to go for why not have all the goodies to create your own cocktail at your table

1 x bottle of Sant Orsola Prosecco, raspberries, strawberries, crème de cassis, grenadine, peach puree, orange juice, elderflower cordial, Martell VS & Sipsmith's Sloe Gin
£29.50

**only valid with the purchase of a brunch dish, top ups provided at manager's discretion, 2 hours maximum*