



Saturday Brunch

BRUNCH & BUBBLES EVERY SATURDAY 11AM - 3PM

BREAD £8.00

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

Avocado bagel, spinach, salsa verde & red onion (pb)

+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)

PLANT BASED

Plant based yoghurt – mixed berries, toasted almonds, hazelnut, seed & agave syrup (gif) £5

Scrambled tofu – wilted spinach & sourdough toast £8.5

Vegan sausage sarnie – plant based sausages between sourdough £6

Avocado bagel, spinach, salsa verde & red onion £8

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

FULL ENGLISH – classic/veggie full English brekkie with bacon, sausage, mushroom, beans, hash brown & your choice of scrambled, poached or fried eggs - £8

= BOTTOMLESS BRUNCH =

Go bottomless Prosecco for just £29pp

*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 – Make yours a mimosa? +£3pp

Upgrade to Champagne – Louis Dornier et Fils Brut instead of Prosecco - £50pp

**only valid with the purchase of a brunch dish, top ups provided at manager's discretion, 1.5 hours maximum*

TURN OVER FOR OUR REGULAR 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



FOR THE TABLE

Sourdough with balsamic vinegar and cold pressed rapeseed oil (pb)	3
Marinated Nocellera olives (pb) (gif)	5
Cumberland sausage roll	4
Cumberland Scotch egg served with apple ale and chilli chutney	5

TO SHARE

Whole baked Camembert with rosemary and garlic	14
Deli board of houmous, babaganoush, roasted peppers, marinated artichokes, Nocellera olives, lilliput capers & flat bread (v)	15
<i>Add cured meats £6</i>	

STARTERS & SMALL PLATES

Crispy salt & pepper squid, chilli mayonnaise (gif)	75
Venison, pork & green peppercorn terrine with blackberries & sourdough	8
Grilled halloumi atop a chicory, avocado, quinoa salad with pomegranate & herbs (gif) (v)	8 / 13
Rustic hummus with saumac roasted cauliflower, roasted carrots & flat bread (pb)	7
Gin cured smoked salmon, crab & dill mousse, keta caviar, crispy seaweed & toast	9

LARGE PLATES

Salt-baked celeriac katsu curry with an edamame salad and steamed rice (pb) (gif)	12
Grilled beef burger, topped with cheese in a glazed bun loaded with little gem, tomato, burger sauce and pickles, with chips	13
Pan fried chicken supreme, with saffron mash, greens & red wine jus	13.5
Battered haddock and chips with garden peas and tartare sauce (gif)	13.5
Pumpkin tortellini tossed with wild mushrooms, truffle oil & sage, served atop Jerusalem artichoke puree	12.5
Moving Mountains burger, topped with vegan cheese, with gem, tomato, burger sauce & pickle with chips	13
Pan fried haunch of venison with roasted vegetables, braised red cabbage and finished with a red wine jus	17.5
Pan fried Chalk Stream trout on a bed of buttered leeks, samphire and saffron potatoes, and a creamy curried mussel sauce (gif)	15
Braised ox cheek cottage pie served with served buttered hispi cabbage, peas and leeks	13.5
28 day aged ribeye, 8oz served with salad, chips and your choice of green peppercorn, blue cheese sauce or red wine jus.	24