

BRUNCH

Every Saturday and Sunday 12:30pm - 4pm

Three-Course Classic Brunch | £40pp Three-Course Champagne Brunch | £59pp

(90min of Veuve Clicquot)

STARTERS

Jersey Rock Oysters

4 Jersey rock oysters, shallot vinegar, lemon, Vietnamese dressing

Poached Eggs and Avocado ^v

Cherry tomatoes, English radish & watercress on sourdough bread

Salmon and Poached Eggs

Avocado, cherry tomatoes, radish & watercress on sourdough bread

Crispy Duck Leg Waffle

Kimchi & fried egg, Asian salad

Coconut Matcha Pancakes

Matcha vanilla cream, berries, maple syrup

Chickpea Fritata VG

Fennel & herb salad, pomegranate, hummus

Classic Caesar Salad

Anchovies, aged parmesan, crotons, soft egg and Caesar dressing

GRILL

Cooked over charcoal served with green salad, béarnaise sauce and fries

Ribeye | 10 oz £10 supplement

Sirloin 10 oz £15 supplement

SIDES

Tenderstem Broccoli | Green Salad | Fries | Fine beans with Confit Shallots £6 supplement each

MAINS

Roast of the day

Goose fat potato, honey roast carrot and parsnip, Yorkshire pudding and greens

Fish of the day

Served with fermented tomato, caper berries, aged feta and salsa verde

Fish & Chips

Tartar sauce and crushed peas

Double Decker Dirty Beef Burger

Red Leicester cheese, bacon jam relish, chipotle mayo, dill pickle, salad and fries

Sweetcorn Risotto VG

Mascarpone, pickled girolles, popcorn shoots

Homemade Wood-Fired Pizza V

Tomato sauce, fresh Fior di Latte and basil pesto

DESSERTS

Araguani Chocolate Brownie

With Nashi pear compote, vanilla ice cream

Blueberry & Lavender Cheesecake

With opalys chocolate and fresh blueberries

Selection of Ice Cream & Sorbets

With opalys chocolate and fresh blueberries