

# BRUNCH

Every Saturday and Sunday 12:30pm - 4pm

Three-Course Classic Brunch | £40pp Three-Course Champagne Brunch | £55pp (90min of Veuve Clicquot)

# STARTERS

Jersey Rock Oysters

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

Poached Eggs and Avocado

Cherry tomatoes, English radish & watercress on sourdough bread (vegetarian)

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 (vegan)

Chickpea Fritata fennel & herb salad, pomegranate, hummus (vegan)

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 Sirloin | 10 oz

## 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

Mascarpone, pickled girolles, popcorn shoots (vegan)

Homemade Wood-Fired Pizza

Tomato sauce, fresh Burratina Fior di Latte and basil pesto (vegetarian)

### 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

Adults need around 2,000 kcal a day.

£10 supplement

£15 supplement

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your bill.