

BRUNCH £40 BOTTOMLESS BRUNCH £90

Choose a starter, main & side

STARTERS

Burrata (v) Basil sourdough, pumpkin purée

Wild mushrooms on sourdough toast (v) Burnt leek mousse, poached egg (pb) on request

Beef tartare

Soy cured egg yolk, shallot, crispy capers

Eggs Benedict

Poached eggs, English muffins, Hollandaise and your choice of spinach, smoked salmon or bacon

MAINS

Flat Iron 200g
Free range fried egg,
thick cut chips, truffle Hollandaise
Native Blue lobster and crayfish roll
Thick cut chips

Double cheeseburger Classic sauce, caramelised onions, Cheddar cheese, pickles, thick cut chips

Seasonal vegetable risotto (v) (pb on request)

SIDES

Truffle mac & cheese (v)
Broccoli, yuzu, chilli (pb)

Kale, feta and pomegranate salad (pb) Raspberry vinaigrette



Bottomless Brunch includes 90 minutes of free-flowing drinks:

Prosecco, Canal Grando, Bosco, Italy
Côtes de Provence, Prestige, Chateau de Minuty, France
Marsanne/Rolle, Joie de Vigne, Languedoc, France
Pinot Noir, La La Land, Victoria, Australia
Grey Goose Bloody Mary
Grey Goose Peach and Rosemary vodka & Tonic
Moretti beer, Mimosa

Alternatively, you can add bottomless drinks to any main from our à la carte menu for £50

(v) vegetarian | (pb) plant based