

BRUNCH MENU

MAKE IT BOTTOMLESS

Enjoy any brunch special with 90 minutes of free-flowing cocktails

38 per person

INCLUDES: PROSECCO, BELLINI, MIMOSA, BLOODY MARY OR APEROL SPRITZ

Croissant Royales

Ham egg, cheese **8.5**

Smoked Salmon egg, spinach, hollandaise **12.5**

Steak cheese, rocket, Béarnaise **21.5**

Smashed Avocado toasted sourdough, heritage tomatoes, fermented red chilli, toasted seeds **VE 11.5**

ADD POACHED EGG **V 2.5**

Buttermilk Pancakes **12.5**

Bacon maple syrup

Berries yoghurt **V**

Smoked Salmon scrambled eggs, sourdough toast, chives **13.5**

Buttermilk Chicken and Waffle maple syrup, bacon **16.5**

English Breakfast Cumberland sausage, smoked streaky bacon, black pudding, potato and onion hash brown, St Ewe eggs *cooked to your liking*, roasted Portobello mushroom, grilled tomato, baked beans, toasted sourdough **17.5**

Garden Breakfast plant-based sausage, St Ewe eggs *cooked to your liking*, roasted Portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough ***VE 16**

Sourdough Toast butter, preserves **V *VE 4.5**

EXTRAS

HASH BROWN 1.5 | MUSHROOM 1.5 | TOMATO 1.5 | SAUSAGE 2 | AVOCADO 2 | STREAKY BACON 2.5 | BEANS 1

BLACK PUDDING 2 | ONE EGG 2.5 | PLANT-BASED SAUSAGE 2

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian.

An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have before ordering. Dish ingredients may vary. An allergen matrix is available on request