
BRUNCH

Chicken & Waffle 15.50

House fried chicken, salted waffle, hot honey glaze, ginger & sesame red cabbage

Beetroot & Whipped Feta 11.90

Whipped feta, roasted beets, chilli jam & harrisa on sourdough v

Burrata & Cured Meats 13.90

Pulled burrata, prosciutto, balsamic rocket, port & plum chutney topped with pangrattato on sourdough

Thyme & Garlic Mushrooms on Toast 11.90

Buttered mushrooms in garlic, cheddar & almond cream sauce, spinach & aged parmesan on sourdough v
(can be vegan*)

Oak Smoked Salmon & Eggs 15.90

Oak Smoked salmon, buttered baby leaf spinach, scrambled eggs, beetroot hollandaise, pangrattato, sourdough

Sausage & Guac 12.90

House sausage patty, guacamole, fried egg, sriracha honey, pickled red onions, crispy shallots on sourdough

Extras
3 Hash Browns vg, gf 4**Truffle & Parmesan Fries v 5****Loaded Hash Browns 8**

Pile of hash browns, house brunch sauce, jalapenos aged parmesan & crispy onions gf, v

BOTTOMLESS BRUNCH
£39 -3 COURSES & 1.5hrs DRINKS

Starters

Choose between:

Cauliflower, cheddar & mushroom croquetas gf, v.

Spiced Sweetcorn & Leek Fritter, mojo rojo vg/gf

Main Course

Choose your main from the Brunch main section

Something Sweet

Homemade doughnut for all

Bottomless Drinks

Fizz

Aperol Spritz

Bottle of Peroni

Festive Spritz

Upgrades £7pp

House Margarita

Espresso Martini

English Garden

Perfect before Brunch

Bloody Mary 9.5

Vodka, fresh lemon, worcestershire sauce & eager tomato juice.
How hot do you like it?

Bloody Maria 9.5

Tequilla, fresh lime, worcestershire sauce & eager tomato juice.

Breakfast Martini 12

Blood Orange Gin, Cointreau, Orange Juice

If you have a dietary requirement please let us know!
*contains nuts v=vegetarian vg=vegan gf=gluten free