

# SATURDAY BRUNCH



## EARLY RISERS

P&F Bloody Mary vodka & our classic house recipe	8.5
Bloody Bull garlic & rosemary infused vodka, tomato, beef stock	8.5
Buck's Fizz Prosecco & freshly squeezed orange juice	8.5

## FREE RANGE EGGS ST. EWE, CORNWALL

English ham Benedict	11
Smoked salmon Royale	12
Spinach Florentine	10
Devon crab Benedict lime Hollandaise & chilli	13
Crushed avocado on toast poached eggs, chives & chilli	10.5
Crushed minted peas & feta on toast poached eggs	10
Chorizo & cherry tomato baked eggs crushed avocado, croutons & herbs	9
2 eggs any style on toast	7.5

## HEALTHY

Vegan chia pot (vg) mango, blueberries & pomegranate	5
House granola Greek yoghurt & berries	6
Fresh fruit salad (vg) toasted coconut	6
Vanilla French toast almonds, crème fraîche & fresh berries	9

## FULL ENGLISH

Full English poached eggs, Cumberland sausage, streaky bacon, black pudding, hash brown, field mushrooms, tomato & baked beans	14
Full Veggie poached eggs, veggie sausage, field mushrooms, tomato, baked beans, pea & courgette hash	13.5

## SIDES

Baked beans (vg)	3	Herb roasted beef tomato (v)	3	Cumberland sausages	4
Crushed avocado (vg)	3	Streaky bacon	4	Black pudding	4
Roasted field mushrooms (v)	3	Smoked salmon	4		

## STARTERS

Rock oysters 6 / 12	15 / 25
English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise	10
Citrus cured salmon pickled cucumber, horseradish & rye toast	11
Sharing board baked Camembert, truffle ham & toasted bread	17.5
Crispy squid chilli & lime dip	9.5

## MAINS

Corn fed chicken paillard radicchio, rocket, tomato, green beans & preserved lemon dressing	16.5
Galloway grass fed 250g rib eye Béarnaise & rosemary skin-on-fries	27
Spring Cotswold lamb cutlets parsnip, heritage carrot & wild garlic	24
Fish goujons house-made tartare sauce, peas & skin-on-fries	14.5
Pan roasted halibut Jerusalem artichoke, spring greens, pancetta & borage	26
Roasted celeriac (vg) hazelnut cream, wild mushroom, charred onion & kale	12

## BURGERS

ALL SERVED WITH ROSEMARY SKIN-ON-FRIES

45-day dry aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Wagyu beef burger caramelised red onions, smoked Montgomery's Cheddar & truffle mayo	19.5
Courgette & quinoa burger (v) baby gem, celeriac remoulade	13

## SALADS

<i>add grilled chicken or smoked salmon</i>	4
Hot smoked salmon Jersey Royals, dill, watercress & citrus dressing	12
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11

## SIDES

Rosemary skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Spring greens & nutmeg butter (v)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Purple sprouting broccoli, chilli & garlic (vg)	4
Truffle mash (v)	5

SUNDAY ROASTS. EVERY SUNDAY FROM 12PM

We are cashless. An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

## COCKTAILS

Spring Cup	9.5
Sipsmith London Cup, cucumber, lemon, raspberry, orange, mint, Franklin & Sons lemonade	
Hugo Spritz	9.5
St Germain elderflower liqueur, mint & Prosecco	
Pom Spritz	9.5
FAIR. Pomegranate liqueur, orange, lemon bitters & soda	
Large Seasonal G&T #18	12.5
Bloom Jasmine & Rose gin, lemon peel, rose petals, Franklin & Sons tonic	
Large Seasonal G&T #19	12.5
Willem Barentsz gin, orange peel, juniper, olives, Franklin & Sons rosemary & olive tonic	

## CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Cava, 'Babot', Brut Nature, Penedes, ESP		45
NV Pelegrim, Westwell, Extra Dry, Kent, ENG		55
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5	68
NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA		80

## ROSÉ

	175 ml	Carafe	Bottle
'17 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	31	45
'16 Ajaccio, 'Faustine', Comte Abbatucci, Corsica, FRA			60
'18 Bandol, Domaine Tempier, Provence, FRA			75
'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA		(Magnum)	85

## WHITE

'17 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'17 Viognier, '974', Château Pesquie, Rhône Valley, FRA	7.5	20	30
'16 Verdejo, 'Quintaluna', Ossian, Rueda, ESP	8	22	32
'17 Sauvignon Blanc, Levin, Loire Valley, FRA	8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER	10	28	40
'14 Chablis, 'Comte de Béru', Château de Béru, Burgundy, FRA	10.5	29	44
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48

## RED

'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'14 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT	7	19	27
'16 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA	8	21	29
'16 Garnacha, 'GR10', 4 Monos Viticultores, Madrid, ESP	9.5	25	37
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11	30	45
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11.5	32	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54

## JUICES

Freshly squeezed juices	4.5
Orange // Pear, cucumber, celery & spinach // Apple, pear & pineapple // Carrot, apple & ginger	
Chegworth Valley	4.5
Cox & Bramley Apple // Pear // Apple & Raspberry	
Cranberry, Pineapple, Pink Grapefruit	4.5

## BEER

	Pint
Braybrooke 'Session Lager', England, 3.8%	5.8
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	6.5
Redchurch 'Shoreditch Blonde', England, 4.5%	6
Five Points Extra Pale Ale, England, 4%	6.5
Meantime 'Yakima Red', Red Ale, England, 4.1%	5.5
Guinness Stout, Ireland, 4.2%	5.5