

WEEKEND BRUNCH



HEALTHY

Chia & quinoa bowl (vg) peach, raspberries & toasted coconut	6
House granola (v) Greek yoghurt & berries	6
Fresh fruit salad (vg) toasted coconut	6

HEARTY

Full English poached eggs, Cumberland sausage, streaky bacon, black pudding, hash brown, field mushrooms, tomato & baked beans	14
Full Veggie (v) Poached eggs, squash & kale Bubble & Squeak, field mushrooms, tomato & baked beans	13.5
Salt beef hash poached eggs & mustard dressing	9
Squash & kale Bubble & Squeak poached eggs & Hollandaise	7

DROP SCONE PANCAKES

Traditional buttermilk (v) (gf on request) maple syrup	6.5
add beer & treacle streaky bacon	4
add fresh seasonal berries	3.5
add charred figs & peaches	2.5
add butterscotch toffee	3
add hazelnut chocolate	3

FREE RANGE EGGS

ST. EWE, CORNWALL

Crushed avocado on toasted granary (v) poached eggs, chives & chilli	10.5
Crushed minted peas & feta on toasted granary (v) poached eggs	10
Galloway grass fed 180g sirloin dripping toast, fried egg & tarragon	20
Welsh Rarebit toastie Wiltshire ham, Applewood Cheddar, Worcestershire Sauce & fried eggs	10

BENEDICT

Avocado Benedict	10
English ham Benedict	11
Smoked salmon Royale	12
Devon crab Benedict lime Hollandaise & chilli	15

SIDES

Crushed avocado (vg)	3
Roasted field mushrooms (v)	3
Beer & treacle treaky bacon	4
Atlantic smoked salmon	4
Cumberland sausages	4
Black pudding	4
Toasted granary (v)	3

BOTTOMLESS DROP SCONE PANCAKES & PROSECCO £32 (2 HRS)

STARTERS

Rock oysters 6 / 12	15 / 25
Heritage tomatoes (vg) mustard crisp, toasted sesame & strawberry dressing	8.5
Beetroot cured Atlantic salmon horseradish slaw & fennel crackers	11
Crispy squid chilli & lime dip	9.5

MAINS

Grilled corn-fed chicken breast heritage tomatoes, fine beans & fresh leaves	16.5
Galloway grass fed 250g rib eye Béarnaise & rosemary skin-on-fries	28
Fish goujons house-made tartare sauce, peas & skin-on-fries	14.5
Roasted cauliflower (vg) smoked peppers, aubergine & pickled cauliflower ribs	12
Pan-roasted monkfish caramelised turnips, violet potatoes & samphire	22

SALADS

add hot smoked salmon or grilled chicken	4
add grilled Galloway sirloin beef steak	5
Summer leaves (vg) Baby spinach, butter lettuce, courgettes, mung bean sprouts, artichokes & pumpkin seeds	12
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12.5

BURGERS

ALL SERVED WITH SKIN-ON-FRIES

45 day dry-aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Garden pea & kale burger (v) baby gem, spinach, mint yoghurt & house-made veggie crisps	13.5

SIDES

Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Tenderstem broccoli, olive & capers (vg)	4

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
'18 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	31	45
'18 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

'18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'18 Viognier, '974', Château Pesquie, Rhône Valley, FRA	7.5	20	30
'18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER	10	28	40
'17 Muscadet, Domaine de Bellevue, Loire Valley, FRA	10.5	30	42
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48
'16 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA	15	42	58

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
'17 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA	8	21	29
'17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA	9.5	26	38
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11	30	45
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11.5	31	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 & CIDER

	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