

# 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

WITH FREE RANGE EGGS FROM ST. EWE, CORNWALL

Full English poached eggs, Cumberland sausage, streaky bacon, grilled plum tomatoes, field mushrooms, Stornoway black pudding, thyme and garlic hash & baked beans	14
Full Veggie (v) poached eggs, roasted Portobello mushrooms, sautéed spinach, grilled plum tomatoes, chilli and parsley English Fettle, thyme and garlic hash & baked beans	13.5
Galloway salt beef hash poached eggs & mustard dressing	9
Squash & kale Bubble & Squeak (v) poached eggs & Hollandaise	7
Crushed avocado on toasted granary (v) poached eggs, chives & chilli	10.5
Welsh rarebit toastie Wiltshire ham, Applewood Cheddar, Worcester Sauce & fried eggs	10

## DROP SCONE PANCAKES

Traditional buttermilk (v) (gf on request) beer & treacle bacon, roasted pecan & maple butter	10.5
butterscotch, peanut brittle & whipped cream (v)	9.5
caramelised banana, dark chocolate & coconut cream (v)	10
Atlantic smoked salmon, cream cheese & poached egg	12.5
seasonal forest berries, baby mint & whipped cream (v)	9.5

## BENEDICTS

Avocado Benedict (v)	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 streaky bacon	4
Atlantic smoked salmon	4
Cumberland sausages	4
Black pudding	4

ADD BOTTOMLESS FIZZ & BLOODY MARYS TO ANY MAIN DISH £18 (2HRS)

## STARTERS

Rainbow beetroot (vg) heritage carrot, chicory, walnut, grapefruit & toasted seeds	8.5
Seared Galloway beef fillet chicory, pickled wild mushrooms & chestnuts	10.5
Crispy squid chilli & lime dip	9.5

## MAINS

Josper-grilled corn-fed chicken breast mixed kale, baby artichokes & celery leaf	16.5
Galloway grass-fed 250g rib-eye Béarnaise & skin-on-fries	28
Fish goujons house-made tartare sauce, peas & skin-on-fries	14.5
Kent winter vegetable stew (vg) horseradish dumplings	14.5
Pan-fried Cornish sea bass salsify, girolles & parsley white wine sauce	22

## SALADS

add hot smoked salmon, grilled chicken or English Fettle	4
add grilled Galloway sirloin beef steak	5
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11
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, beetroot relish & mature Cheddar	16.5
Heritage squash, kale & quinoa burger (v) spinach, tomato, cucumber & mint yoghurt	14

## SIDES

Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Kent winter greens (vg on request)	4
Truffle mash (v)	5.5

## COCKTAILS

Winter Cup	9.5/30 (jug)
Sipsmith London Cup, figs, orange, blackberries, thyme & Double Dutch Lemonade	
Pom Spritz	9.5
FAIR. Pomegranate Liqueur, orange, lemon bitters & soda	
Winter Flower	9.5
Cocchi Rosa, camomile liqueur, lemon & soda	
Seasonal Large G&T #20	12.5
Stranger & Sons Gin, grapefruit, pink peppercorn & Double Dutch Skinny Tonic	
Seasonal Large G&T #21	13
Botanist Gin, dehydrated apple, sage, Double Dutch Pomegranate & Basil 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 Crémant de Loire, Domaine Veilloux Loire Valley, FRA		49
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

## WHITE

'18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'18 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	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
'17 Chardonnay, Bourgogne Blanc, Thierry Pillot, Burgundy, FRA	15	42	58

## ROSÉ

175 ml Carafe Bottle

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

## RED

'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'18 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT	7	19	27
'17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA	9.5	26	38
'16 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'17 Minervois, 'Les Traverses' Domaine de Courbissac, Languedoc, FRA	10.5	29	43
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11	30	45
'15 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11.5	31	46
'16 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54
'16 Rosso di Montalcino, Fonterenza, Tuscany, ITA	16.5	47	70

## JUICES & SMOOTHIES

Freshly squeezed juices	4.5
Orange / Golden beetroot, apple & pear / Pear, cucumber, celery & spinach / Carrot, apple & ginger	
Green Dream	5
pineapple, avocado, spinach, honey & coconut water	
Spiced Milk	5
pear, plum, almond milk, ginger, nutmeg & cinnamon	
Purple Rain	5
banana, blackberries, pear & coconut water	

## BEER & CIDER

Pint

Braybrooke 'Session Lager', England, 3.8%	5.9
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	5.9
Five Points Extra Pale Ale, England, 4%	6
Canopy 'Brockwell' IPA England, 5.6%	6.2
Guinness Stout, Ireland, 4.2%	5.5
Sandford Orchard 'Devon Red', Cider, England, 4.5%	5.2