

BRUNCH SET MENU



STARTERS

To share

Toasted sourdough or crumpets selection of jams & butter

House granola Greek yoghurt & berries

Fresh fruit salad (vg) toasted coconut

MAINS

Choice of

Full English poached eggs, Cumberland sausage, streaky bacon, black pudding, hash brown, field mushroom, tomato & baked beans

Crushed avocado on toast poached eggs, chives & chilli

English ham Benedict

Corn fed chicken paillard radicchio, rocket, tomato, green beans & preserved lemon dressing

45-day dry aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup

SIDES

Baked beans (vg)

Rosemary skin-on-fries (v)

Crushed avocado (vg)

Herb roasted beef tomato (v)

£25

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.

SET MENU



STARTERS

English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise

Ham hock terrine watercress & mustard mayonnaise

MAINS

Hot smoked salmon salad Jersey Royals, dill, watercress & citrus dressing

Wagyu beef burger caramelised red onions, smoked Montgomery's Cheddar, truffle mayo & skin-on-fries

Courgette & quinoa burger (v) baby gem, celeriac remoulade

PUDDINGS

Lemon tart (vg) coconut frozen yoghurt & raspberry

Dark chocolate mousse blood orange sorbet

£35

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SET MENU



STARTERS

English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise

Ham hock terrine watercress & mustard mayonnaise

Citrus cured salmon pickled cucumber, horseradish & rye toast

MAINS

Ricotta dumplings (v) English asparagus, spinach & mint

Pan roasted halibut Jerusalem artichoke, spring greens, pancetta & borage

Galloway grass fed 250g rib eye Béarnaise & skin-on-fries

PUDDINGS

Lemon tart (vg) coconut frozen yoghurt & raspberry

Sticky toffee pudding vanilla ice cream

Dark chocolate mousse blood orange sorbet

£45

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SET MENU



STARTERS

English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise

Ham hock terrine watercress & mustard mayonnaise

Citrus cured salmon pickled cucumber, horseradish & rye toast

Crispy squid chilli & lime dip

MAINS

Ricotta dumplings (v) English asparagus, spinach & mint

Chicken & leek pie hispi cabbage & gravy

Galloway grass fed 250g fillet Béarnaise & skin-on-fries

Pan roasted lemon sole capers, brown shrimp butter & Swiss chard

PUDDINGS

Lemon tart (vg) coconut frozen yoghurt & raspberry

Sticky toffee pudding vanilla ice cream

Dark chocolate mousse blood orange sorbet

La Fromagerie British cheese selection crackers & quince jelly

£55

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