

BRUNCH SET MENU



STARTERS

To share

Granary or whole grain toast (v) selection of jams & butter

House granola (v) Greek yoghurt & berries

Fresh fruit salad (vg) toasted coconut & orange juice

MAINS

Choice of

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

Crushed avocado on toasted granary (v) poached eggs, chives & chilli

English ham Benedict

Grilled corn-fed chicken breast heritage tomatoes, fine beans & fresh leaves

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

SIDES

Baked beans (vg)

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

Poached beetroot (vg) hazelnut curd, pomegranate & clementine vinaigrette

Ham hock terrine watercress & mustard mayonnaise

MAINS

Hot-smoked salmon salad Jersey Royals, dill, cucumber, fennel, 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 (gf) lime & nectarine sorbet

£35

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SET MENU



STARTERS

Poached beetroot (vg) hazelnut curd, pomegranate & clementine vinaigrette

Ham hock terrine watercress & mustard mayonnaise

Citrus-cured salmon pickled cucumber, horseradish & rye toast

MAINS

Ricotta dumplings (v) English asparagus, spinach & mint

Pan-fried sea trout asparagus, crab & white wine butter sauce

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 (gf) lime & nectarine sorbet

£45

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SET MENU



STARTERS

Poached beetroot (vg) hazelnut curd, pomegranate & clementine vinaigrette

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 turbot baby leeks, samphire & morel mushrooms

PUDDINGS

Lemon tart (vg) coconut frozen yoghurt & raspberry

Sticky toffee pudding vanilla ice cream

Dark chocolate mousse (gf) lime & nectarine sorbet

La Fromagerie British cheese selection crackers & quince jelly

£55

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