

BREAKFAST

Served 7am - 11am

FULL ENGLISH BREAKFAST £10
Premium pork sausage, dry-cured bacon, black pudding, tomato, mushroom, baked beans, potato hash and your choice of eggs

VEGETARIAN ENGLISH BREAKFAST £10
Vegetarian sausage, beetroot black pudding, tomato, mushroom, baked beans, potato hash and your choice of eggs

BREAKFAST SANDWICH £7.95
Premium pork sausage, dry-cured bacon, baked beans, black pudding and fried egg between toasted sourdough

AVOCADO & POACHED EGGS £7.95
Classic zesty smashed avocado and poached eggs on toasted sourdough

AVOCADO & SOURDOUGH £7.95
Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

JOHN ROSS JUNIOR SMOKED SALMON & SCRAMBLED EGGS £8.95
Scrambled eggs with slices of cured smoked salmon

EGGS BENEDICT £7.75
Poached eggs, ham and hollandaise sauce on a toasted English muffin

EGGS FLORENTINE £6.45
Poached eggs, spinach and hollandaise sauce on a toasted English muffin

EGGS ROYALE £9.50
Poached eggs, smoked salmon and hollandaise sauce on a toasted English muffin

OMELETTE ARNOLD BENNETT £8.50
As Arnold himself intended: Glazed, poached and smoked haddock three-egg omelette

BAKED EGGS & CHORIZO £7.50
Eggs baked with chorizo and roasted cherry tomatoes

ROASTED VEGETABLE FRITTATA £7.50
Eggs baked with roasted vegetables

PLAT DU JOUR £11.50

Served 11am - 10pm

Monday
POTATO & BEEF HASH
WITH SOFT
POACHED EGG

Tuesday
HERB-CRUSTED CHICKEN
BREAST WITH TRUFFLED
MUSHROOMS

Wednesday
CRISPY PORK BELLY
WITH APPLE & SAGE
COMPOTE

Thursday
CLASSIC BRAISED
BEEF BOURGUIGNON
WITH HERB MASH

Friday
GRILLED FILLET OF SEA BREAM
WITH LOBSTER & CRAYFISH BROTH

*All day dining
& drinking*

BRASSERIE ABODE

*Served
11am - 10pm*

STARTERS

CHICKEN CAESAR SALAD £8.50
Crispy gem lettuce, chicken, croutons, soft boiled eggs, Caesar dressing and anchovies

TWICE-BAKED CHEESE SOUFFLÉ £8.95
Three cheese soufflé with sautéed spinach and truffle cream

PRAWN & CRAYFISH COCKTAIL £8.75
Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

SALAD CAPRESE £8.75
Creamy buffalo burrata, heritage tomatoes and basil with balsamic vinegar

AVOCADO & SOURDOUGH £7.95
Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

POTTED SALMON £8.50
Butter-poached salmon, green leaf salad and Melba toast

CHARLES MACLEOD
BLACK PUDDING £8.50
Grilled black pudding and soft poached egg with a wholegrain mustard sauce

PAN-FRIED SCALLOPS £12.95
Seared scallops, pancetta, cabbage and Granny Smith apple

PASTA & VEGETARIAN

SUPERFOOD SALAD £14.95
Couscous, pomegranate, toasted nuts, raw vegetables and soft herbs

SEAFOOD LINGUINE £18.50
Fresh seafood linguine with cherry vine tomatoes and chilli

TRUFFLE MACARONI £13.50
Baked macaroni cheese topped with shaved truffle

VEGETARIAN BURGER £13.50
Grilled field mushroom, beetroot black pudding, glazed Cheddar, onion rings and tomato relish

BAKED BUTTERNUT SQUASH £12.95
Served with chickpeas, roasted tomato and chicory

ROAST CAULIFLOWER STEAK £11.95
Lightly-spiced cauliflower steak, toasted almonds and parsley

SOUP

CRAB BISQUE £8.25
Crab bisque with sourdough croutons and sauce rouille

FRENCH ONION SOUP £7.95
Classic French onion soup with a Gruyère croute

CURED & SMOKED

BEEF BRESAOLA £9.95
Cured beef bresaola, beef tartare and breakfast radish

SMOKED HAM HOCK FRITTERS £7.75
Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

JOHN ROSS JUNIOR
SMOKED SALMON £10.50
Smoked salmon, lemon, capers and shallots

FISH & SEAFOOD

SMOKED HADDOCK & LEEK RISOTTO £14.95
Smoked haddock risotto topped with a poached egg and parmesan crackling

FISH PIE £16.95
Homemade fish pie with soft boiled egg, bacon and a cider sauce

HALIBUT £23.95
Pan-fried fillet of halibut, cauliflower purée and endive

GRILLED HAKE £17.95
Grilled fillet of hake with chorizo, cannellini cassoulet and crispy squid

MOULES-FRITES £12.50
Moules with a traditional marinère sauce and French fries

BEER BATTERED FISH £14.95
Classic beer battered fish served with marrowfat peas and chunky chips

EGGS

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Poached eggs, ham and hollandaise sauce on a toasted English muffin

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& SCRAMBLED EGGS £8.95
Scrambled eggs with slices of cured smoked salmon

BAKED EGGS & CHORIZO £7.50
Eggs baked with chorizo and roasted cherry tomatoes

ROASTED VEGETABLE
FRITTATA £7.50
Eggs baked with roasted vegetables

MEAT

7oz BAVETTE STEAK-FRITES £12.95
Classic, thin-cut bavette steak (best cooked rare) served with French fries

GRILLED RUMP STEAK £20
British rump of beef with roasted cherry tomatoes, grilled flat mushroom and French fries

HEREFORD AGED RIB-EYE STEAK £24
Aged British rib-eye steak with roasted cherry tomatoes, grilled flat mushroom and French fries

BRASSERIE BURGER £15.50
Ground British beef topped with Cheddar, onion rings and bacon relish in a brioche bun

RUMP OF LAMB £19.95
Roasted rump of lamb with citrus crushed potatoes, smoked tomato and basil

CHICKEN KIEV £18.50
Crispy-coated free-range chicken breast with a confit garlic butter and fine beans

SANDWICHES

Served 11am - 10pm

CROQUE MONSIEUR £9.50
Classic toasted sourdough, melted cheese and ham

CROQUE MADAME £9.95
Melted cheese and roast ham in toasted sourdough topped with a fried egg

REUBEN £10.50
Hot pastrami, melted Gruyère and sauerkraut in toasted sourdough

EGG MAYONNAISE £7.95
Classic egg mayonnaise and watercress

JOHN ROSS JUNIOR
SMOKED SALMON £9.95
Smoked salmon, cucumber and cream cheese

CORONATION CHICKEN £8.95
Coronation chicken with coriander and lime

AFTERNOON TEA

Served 12pm - 6pm

FULL AFTERNOON TEA £19
A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees

CHAMPAGNE AFTERNOON TEA £26
A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees and a glass of Champagne

DESSERTS

STICKY TOFFEE PUDDING £6.95
Traditional sticky toffee pudding with butterscotch sauce and salted caramel ice cream

CHOCOLAT LIÉGEAIS £7
Chocolate ice cream, chocolate shavings, whipped cream and hot chocolate sauce

RUM-POACHED PINEAPPLE £7.50
Rum-poached pineapple with coconut sorbet and coriander

STRAWBERRY & PIMM'S TRIFLE £7.50
Pimm's and strawberry classic trifle

CRÈME BRÛLÉE £6.95
Classic set vanilla custard with a caramelised crust

RASPBERRY ETON MESS £7.50
Raspberry Eton mess, clotted cream and meringue

PAXTON & WHITFIELD CHEESE BOARD
A selection of British cheeses with artisan biscuits and chutney
Small plate £6 • Large plate £10

SORBETS & ICE CREAMS £4

SIDE DISHES £3.50

Brown butter mash
New potatoes

French fries
Triple-cooked chips

Cabbage & bacon
Cauliflower cheese

Honey-glazed carrots
Peppered fine beans

Sautéed spinach
Green salad

SAUCES £2.50

Green peppercorn
Béarnaise
Red wine jus

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All prices are GBP. A discretionary 10% service charge will be added to your bill — 100% of all service charge will go to our team members.

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, ITALY 11.5%	6.20	33
PROSECCO CARPENÈ MALVOLTI, 1868 EXTRA DRY, ITALY		39
GORING BRUT, SUSSEX, WISTON ESTATE, ENGLAND		60
CHAMPAGNE COLLET, BRUT, FRANCE 12%	10.75	56
CHAMPAGNE COLLET, ROSÉ DRY, FRANCE 12%	12.75	62
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FRANCE 12%	14.75	68
CHAMPAGNE VEUVE CLICQUOT, BRUT, FRANCE		78
CHAMPAGNE BOLLINGER, SPECIAL CUVÉE, FRANCE		81
CHAMPAGNE POL ROGER, BRUT RÉSERVE, FRANCE		83
CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, FRANCE		86
CHAMPAGNE LAURENT PERRIER, GRAND SIECLE CUVÉE, FRANCE		195
DOM PERIGNON, MOËT ET CHANDON, FRANCE		215

WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS. 13%	6.25	8	24
PINOT GRIGIO, BERTON VINEYARD, AUSTRALIA 12.5%	6.75	8.75	25
PICPOUL DE PINET, TOURNEE DU SUD, FRANCE 12.5%	7	9.75	27.50
CHARDONNAY NATURALYS, GÉRARD BERTRAND, FR. 13%	8	10.20	31
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	8.50	10.50	33
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, ITALY 12.5%	9.25	12	34
TREBBIANO EMILIA ROMAGNA, NOVITÀ, ITALY			21
SAUVIGNON BLANC, VELLAS, CHILE			24.50
CHENIN BLANC, SWARTLAND WINERY, SOUTH AFRICA			25
GRUNER VELTLINER, WEINGUT RABL, LOWER AUSTRIA			31
BACCHUS, NEW HALL, ENGLAND			33.50
ALBARINO CORAL DO MAR, PAZO DO MAR, SPAIN			33.50
VIOGNIER '1753', CHÂTEAU DE CAMPUGET, FRANCE			36.50
VERMENTINO DI SARDINIA ALA BLANCO, ITALY			37
RIESLING, DOPFF AU MOULIN, ALSACE, FRANCE			37.50
CHARDONNAY HEN & CHICKEN, WESTERN AUSTRALIA			41
PINOT GRIGIO 'VILLA CANLUNGO' COLLIO, ITALY			41
SANCERRE, DOMAINE GÉRARD MILLET, FRANCE			46
CHABLIS, DOMAINE GRAND ROCHE, FRANCE			46
CHÂTEAU DE CHAMILLY, MONTAGNY 1ER CRU, FRANCE			46
PINOT GRIS ROCKBURN, NEW ZEALAND			50
POUILLY FUISSÉ, DOMAINE FERRAND, FRANCE			53
MEURSAULT 'LE LIMOZIN' DOM. RENÉ MONNIER, FRANCE			76
PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS, CHÂTEAU DE CÎTEAUX, FRANCE 2015/16			116

DESSERT WINE

	100ml	½ Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FRANCE 15%	7	29
ORANGE MUSCAT ESSENSIA QUADY, USA		31.50
SAUTERNES CASTELNAU DE SUDURAUT, FRANCE		36
GODFREY'S CREEK NOBLE RIESLING, SAINT CLAIR, NZ.		39

RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA 13.5%	6.25	7.75	24
MERLOT RESERVA VIÑA ECHEVERRIA, CHILE 13.5%	6.75	8.75	25
RIOJA CRIANZA, HUGONELL, RIOJA, SPAIN 13.5%	7	9.75	27.50
MALBEC PAULA, DOÑA PAULA, ARGENTINA 14%	8	10.20	31
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FRANCE 13.5%	8.50	10.50	33
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, ITALY 13.5%	9.25	12	34
SANGIOVESE RUBICONE, EMILIA ROMAGNA, ITALY			21
SHIRAZ FOUNDSTONE, BERTON VINEYARD, AUSTRALIA			26.50
MONTEPULCIANO D'ABRUZZO 'FEUDI D'ALBE', BOVE, ITALY			30
AGIORGITIKO 'NOTIOS RED', GAIA WINES, GREECE			33.50
BORDEAUX SUPERIEUR, CHÂTEAU LESTRILLE, FRANCE			34
TERROIR SAINT CHINIAN, GÉRARD BERTRAND, FRANCE			35
CHÂTEAU GRAND PRÉ, FLEURIE, FRANCE			38.50
PINOT NOIR MARLBOROUGH, SAINT CLAIR, NEW ZEALAND			40.50
MALBEC, APPLE DOESN'T FALL FAR FROM THE TREE, ARGENTINA			40.50
CROZES HERMITAGE INSPIRATION, DOMAINE DE LA VILLE, FRANCE			40.50
CHIANTI CLASSICO SAN JACOPO, CASTELLO VICCHIAMAGGIO, ITALY			40.50
NERO D'AVOLA DARK PRINCE, FOX GORDON, SOUTH AUSTRALIA			42.50
CABERNET SAUVIGNON MERLOT, ARS MACULA, TANDEM, SPAIN			45.50
CHÂTEAU CISSAC, HAUT MEDOC, FRANCE			46
PINOTAGE, GROOT CONSTANTIA, SOUTH AFRICA			46
CABERNET SAUVIGNON 'R' COLLECTION, RAYMOND VINEYARDS, USA			46
GRENACHE MATARO SHIRAZ 'JOSHUA', TEUSNER WINES, AUSTRALIA			48.50
ST. EMILION GRAND CRU, CHÂTEAU BOUTISSE, FRANCE			49
ROSSO DI MONTALCINO CAMPO AI SASSI, FRESCOBALDI, ITALY			50
PINOT NOIR PENINSULA, PARINGA ESTATE MORNINGTON, AUSTRALIA			51
CHÂTEAUNEUF-DU-PAPE, CHÂTEAU FORTIA TRADITION RED, FRANCE			66
CABERNET SAUVIGNON, LARRY CHERUBINO, MARGARET RIVER, AUS.			75.50
GEVREY-CHAMBERTIN, CREUX BROUILLARD, DOMAINE PIERRE NAIGEON, FRANCE			76
BAROLO 'TORTONIANO', MICHELE CHIARLO, ITALY			81
CHÂTEAU DU DOMAINE DE L'EGLISE, POMEROL, FRANCE			110
CHÂTEAU PICHON BARON, 2ÈME CRU CLASSÉ, PAUILLAC, FRANCE			260
BONNES MARES GRAND CRU, DOMAINE PIERRE NAIGEON, BURGUNDY, FRANCE			300

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT. 13.5%	6.25	7.40	24
GRIS BLANC, GÉRARD BERTRAND, FRANCE 12.5%	7	9.20	27.50
'ROSÉ 'CUVÉE HENRI FABRE', CÔTES DE PROVENCE, CHÂTEAU DE L'AUMÉRADE, FRANCE			36
BEYAZ KALECIK KARASI, KAYRA, TURKEY			37
ROSÉ, CONSTANTIA, GROOT CONSTANTIA, SOUTH AFRICA			42

All wines are also available in 125ml measures

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