BOTTOMLESS BRUNCH

Two Courses and unlimited Prosecco* £29

INDULGENT BOTTOMLESS BRUNCH

Two Courses, one glass of Champagne, unlimited Prosecco or Beer and all Specialty Coffees & Teas* £39

OPEN CROQUE MONSIEUR

Grilled smoked streaky bacon, toasted brioche Emmental cheese, poached free range hen's egg

SMASHED AVOCADO & CHILLI ON RYE TOAST poached free range hen's egg

EGGS BENEDICT/FLORENTINE

toasted English muffin free range hen's egg

EGGS ROYALE

Oak Smoked salmon, toasted English muffin & free range hen's egg

OMELETTE ARNOLD BENNETT

free range hens egg 3 egg omelette, smoked haddock, hollandaise sauce and cheddar cheese

SCRAMBLED EGGS

lightly scrambled free range hen's eggs, chives, oak smoked salmon, toasted multigrain bagel

WAFFLES & BACON

Belgian waffles, smoked streaky bacon, maple syrup

BUTTERMILK PANCAKES

loaded with seasonal berries, caramelised banana, Agave syrup and clotted cream

NUTS ABOUT GRANOLA

nutty fruit granola fresh seasonal berries, natural yoghurt, strawberry compote

ETON MESS SUNDAE

layers of seasonal berries whipped cream, strawberry coulis, chewy meringue and vanilla ice cream

HOT DRINKS

ESPRESSO £3.30

Short & strong coffee prepared the Italian way

DOPPIO £3.90

Double espresso

AMERICANO £3.90

Espresso with hot water

CORTADO £3.90

Espresso topped with a dash of steamed milk

MACCHIATO £3.90

Espresso with a dash of foamed milk

FLAT WHITE £4.05

Double espresso topped with creamy, smooth steamed milk

CAPPUCINO £4.05

Espresso topped with equal measures of steamed and foamed milk

CAFFE LATTE £4.05

Espresso topped with steamed and foamed milk

CAFFE MOCHA £4.20

Espresso and chocolate topped with steamed and foamed milk

HOT CHOCOLATE £4.20

A rich and smooth chocolate indulgence

EXTRAS £0.30

Whipped cream, shot of espresso, flavoured syrup (caramel, hazelnut, vanilla)

TEA FROM £3.50

English Breakfast, Earl Grey, Green, Peppermint

We have a wide range of teas available, including decaffeinated and fruit infusions. Please ask your server for options.

WATER FROM £2.50

For a selection of water please ask your server for options

*for 90 mins (from time of seating). Prosecco, beer and Champagne will be determined by the house.

All prices are in pounds including VAT. For any allergies please inform one of our team members.

BRUNCH COCKTAILS £9

BREAKFAST MARTINI

Gin, triple sec and lemon juice, shaken together with orange marmalade served with a slice of toast

BLOODY MARY

Served to our house recipe of ABSOLUT vodka, tomato juice, pepper and have it hot or not, you decide!

HUGO

A refreshing mix of St. Germain elderflower liqueur, Prosecco, and soda over ice

SAVOURY G&T

Gin Mare Mediterranean gin served with Rosemary and Black Olive Tonic

ESPRESSO MARTINI

The perfect pick me up. ABSOLUT Vodka, Kahlua and fresh espresso, shaken together and served straight up

EDEN (MOCKTAIL)

Franklin & Sons Lemon & English Elderflower with crushed juniper, served with apple juice and fresh mint