

STARTERS

- ORGANIC GREEK YOGHURT (V)
Mixed berries, homemade coconut granola
- AMERICAN STYLE PANCAKES
Blueberries, smoked bacon, maple syrup
Or Banana & Nutella
- EGG ROYALE
Poached egg, smoked salmon, hollandaise
- EGG FLORENTINE
Hollandaise, baby spinach, poached egg
- HAM BENEDICT
Poached egg, hollandaise
- SOFT SHELL CRAB
Crushed avocado, hollandaise, muffin
- POT SMOKED SALMON RILLETTES
Charcoal bread toast, dill
- BARLEY & SQUASH FRITTERS
Spinach, goat's cheese
- BUTTERMILK QUAIL CAESAR SALAD
Parmesan, bacon, quail's egg, croutons

SIDES 4.5

- CREAMED MASH POTATO
- SPRING GREENS, Garlic oil
- TRIPLE COOKED CHIPS
- MIXED BABY LEAVES, Mustard dressing
- PEAS, BROCCOLI, BROAD BEANS, Mint butter
- HERITAGE CARROT, Honey glazed

MAINS

- SOUTH PLACE BURGER
Triple cooked chips, lettuce, tomato, gherkin, smoked cheddar,
tomato relish
- CRISPY CHICKEN BURGER
Triple cooked chips, jalapeno sauce, salad
- CONFIT DUCK LEG ON WAFFLE
Fried egg, red wine jus
- ALE BATTERED HADDOCK
Triple cooked chips, mushy peas, tartare sauce
- SCOTTISH SALMON FISHCAKE
Poached egg, chive hollandaise
- AUBERGINE SCHNITZEL (VG)
Roasted pepper, broccoli, romesco & caper sauce
- JOSPER GRILLED FLAT IRON
Triple cooked chips, herb oil, watercress (£5 Supplement)
- DEVON CRAB & CHILLI LINGUINI
Crab sauce, chilli oil, coriander

DESSERTS

- VALRHONA JIVARA MILK CHOCOLATE MOUSSE
English raspberries (V)
- ENGLISH STRAWBERRY ETON MESS
Vanilla Chantilly (V)
- APRICOT & ALMOND TARTE
Crème fraiche ice cream (V)
- SELECTION OF ICE CREAMS & SORBETS

- BRITISH CHEESE SELECTION
Quince jelly and oat biscuits (£2 Supplement)

BOTTOMLESS BRUNCH
BUBBLES, BELLINIS & MIMOSAS
 1.5 hours, available whilst you dine with
 two or three courses for an additional

£18.00

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 12.5% service charge will be added to your total bill. Prices include VAT