

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
- TIGER PRAWN TEMPURA BURGER**
Triple cooked chips, tartare sauce
- 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

SUNDAY ROAST

- Served with duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, gravy
- FREE RANGE CORN-FED CHICKEN**
Bread sauce (£5 Supplement)
- HEREFORD BEEF RUMP**
Horseradish sauce (£7 Supplement)

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