

WEEKEND BRUNCH

11am-4pm Saturday & Sunday

BREAKFAST MARTINI | BUCKS FIZZ | BELLINI | BLOODY MARY 8.50

CHAMPAGNE BRUNCH 70 FOR TWO

One dish per person from our EGGS & BRUNCH section includes a bottle of Billecart-Salmon Champagne, tea or coffee

FIRST COURSES & SMALLER DISHES

- WILD WATERCRESS SOUP wild garlic oil & sourdough croutons 9
- CORNISH FISH SOUP rouille & croutons 9 CLASSIC CAESAR SALAD 8.25
- NUTBOURNE NURSERIES HEIRLOOM TOMATOES, tomato & horseradish consommé, basil pesto, early harvest olive oil 9.50
- SEVERN & WYE SMOKED SALMON Irish soda bread 12.50
- LANGRIDGE FARM ORGANIC ASPARAGUS, hollandaise sauce 14
- CRISPY DUCK LEG plum sauce, seared breast, peas, heritage radish & turnip slaw 13

EGGS & BRUNCH

- EGGS - Benedict 10 | Florentine 10 | Royale 14
- Dorset Lobster Benedict 25 (10 supplement on Champagne Brunch)
- FULL ENGLISH BREAKFAST eggs – any style, Paddock Farm sausage, smoked free range bacon, slow roast tomato, Stornoway black pudding, Portobello mushroom, white or granary toast 17
- VEGETARIAN FULL ENGLISH eggs – any style, baked Portobello mushroom, slow roast tomato, spinach, baked beans and crushed avocado, white or granary toast 16

ON TOAST

- CRUSHED AVOCADO roast tomatoes, poached egg & pesto 11.50
- PORTOBELLO MUSHROOMS Stilton & watercress 11
- DARTMOUTH CRAB & crushed avocado 12.50

- MACSWEEN'S HAGGIS fried duck's egg 10
- BRIOCHE EGGY BREAD banana, pecans & salted caramel 8.50
- IRISH POTATO CAKES grilled smoked bacon and fried eggs 12
- BRAISED SMOKEY BUTTER BEANS two poached eggs & pumpkin seeds 12
- POACHED FILLET OF SMOKED HADDOCK, sautéed potatoes, poached egg & grain mustard sauce 14

WEEKEND BRUNCH

11am-4pm Saturday & Sunday

LARGER DISHES

- NATIVE BREED BEEF HAMBURGER smoked bacon, Keen's cheddar, smoked tomato relish, fries 14.50
- BUTTERMILK FRIED CHICKEN BURGER Asian slaw, fries 14.50
- 12OZ CHARGRILLED PADDOCK FARM TAMWORTH "TOMAPORK", miso & mustard glaze, fennel, radish & chilli salad, ponzu pickled apple, smoked almonds 28
- TODAY'S CUTS OF BEEF grass-fed native breed, minimum 28-day dry-aged, béarnaise sauce, hand cut beef dripping chips market price
- PAN-FRIED POTATO GNOCCHI, broad beans, rainbow chard, chilli & Berkswell cheese 19
- GRILLED MARKET FISH, Meunière sauce market price

PLUM + SPILT MILK SUNDAY ROAST

All Served with Duck fat roast potatoes, Yorkshire pudding, gravy & seasonal vegetables

- 28-day aged native breed Yorkshire beef sirloin 24
- Slow roast Suffolk pork belly 22

SHARING SUNDAY FEASTS

- Mixed pork belly and roast beef platter, extra potatoes & stuffing (minimum 2 people) 26pp
- Herb-fed whole free range chicken, brined & butter roasted breasts, duck fat confit legs, slow roasted garlic bread sauce, gravy (for 2 people) 55
- 28-day aged native breed Chateaubriand of beef (for 2 people) 75
- Available on Sundays only

SIDES

- Hand cut beef dripping chips 4.50
- Heritage carrots, orange & coriander 4.50
- Buttered seasonal greens 4.50 | Smoked paprika potatoes 4.50
- Bacon 3 | Sausage 3 | Tomato 2.50 | Avocado 3 | Eggs 3.50
- Smoked paprika fries 4.50 | Devilled mushrooms 3 | Beans 2.50
- Rarebit fingers 7 | Toast 4.50 | Rosemary fries 4.50