

Brunch Menu

Saturday & Sunday
from 12:30 to 16:00



STARTERS

KELLY OYSTERS

4 freshly shucked Kelly oysters shallot mignonette, Vietnamese dressing

BUTTERMILK PANCAKES

Vanilla cream, berries, maple syrup

BURRATA

Heritage heirloom tomato, rocket pesto, vanilla vinaigrette, basil cress

CHARGRILLED OCTOPUS

Romesco sauce, citrus black garlic aioli

IBERIAN BLACK PORK CHARCUTERIE SELECTION

Manchego cheese, toasted sourdough, Goat cheese, beetroot, rocket, candied walnuts, fig and pomegranate, honey lemon dressing

BENEDICT/ FLORENTINE/ ROYALE

Toasted brioche, poached Clarence court eggs, hollandaise

SEVERN AND WYE SMOKED SALMON & SCRAMBLED EGGS

Toasted sourdough, crème fraîche, chives

POACHED EGGS & AVOCADO ON TOAST

Cherry tomatoes, English radish, watercress

MAINS

WAGYU BEEF BURGER

Maple smoked streaky bacon, cheddar, tomato, lettuce, gherkin, smoked paprika mayo

WAFFLE OX CHEEK

Pickled coleslaw, baby watercress

WAFFLE CHICKEN SCHNITZEL

Harissa aioli, avocado, fried hen's egg, anchovies, rocket salad

YUZU WASABI TOFU POKE BOWL (VG)

Brown rice, edamame beans, avocado, crispy onion, pickled ginger, carrot, pickled shimeji mushroom, lime

SWEETCORN & SAFFRON RISOTTO (VE)

Scottish girolles, aged parmesan

HANDMADE PAPPARDELLE CARBONARA

Dry aged guanciale, parmesan, porcini powder, baby basil

FISH AND CHIPS

Tartar sauce and crushed peas, lemon

SUNDAY ROAST

Roast, goose fat roast potatoes, Yorkshire puddings, roast vegetables & gravy
**Available on Sundays Only*

FROM THE GRILL

RIB EYE (10OZ)

Cooked over charcoal served with green salad, béarnaise sauce and fries

BEEF CUT OF THE DAY

Cooked over charcoal served with green salad, béarnaise sauce and fries

SIDES

£6 each

Tenderstem Broccoli

Green Salad

Fries

Fine beans with rose harissa and toasted pine nuts

DESSERTS

Chocolate mousse, Coconut praline cremeaux, almond crisp

Madagascar Vanilla classic crème brûlée

Apple and rhubarb crumble, Yoghurt Ice cream

Selection of British & European cheese, quince, crackers

Selection of ice cream and sorbet

2 course brunch

£39 (choice of one starter & one main)

3 course brunch

£46 (choice of one starter, one main & one dessert)

Free-Flowing Prosecco

£29 per person*

Free-Flowing Pimm's

£25 per person*



*when ordering two courses or more, available for a maximum of 90 minutes.

VE- Vegetarian VG - Vegan NF - Nut Free GF - Gluten Free

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.