

WEEKEND BRUNCH



9AM - 4PM

• ALL DAY

BREAKFAST

EGGS BENEDICT

Ham, Poached Eggs & Brown Butter Hollandaise

..... 14

FULL OQS

Poached Eggs, Cumberland Sausage, Streaky Bacon, Roast Tomato, Roast Mushroom, Baked Beans, Black Pudding & Toast

..... 18

EGGS ROYALE

Smokin' Brothers Smoked Salmon, Poached Eggs & Brown Butter Hollandaise

..... 18

FULL OQS VEGGIE (V)

Poached Eggs, Roast Mushroom, Roast Tomato, Baked Beans, Spinach, Halloumi & Toast

..... 17

EGGS FLORENTINE (V)

Sautéed Spinach, Poached Eggs & Brown Butter Hollandaise

..... 14

BAKEWELL FRENCH TOAST (V)

Brioche Stuffed with Cherry Compote, Vanilla Cream & Almond Frangipane

..... 11

• SNACKS

• & STARTERS

POTTED MACKEREL

Horseradish, Pickled Onions, Herb Butter & Toast

..... 8

WHITEBEAN & PUMPKIN SEED HUMMUS (VF)

Bitter Leaves & Carrot Crudité

..... 7

GRILLED GOAT'S CHEESE SALAD (V)

Leaves, Roast Pear, Orange Vinaigrette & Walnuts

..... 10

Main Course... 18

MUSHROOM TARTE FINE (V)

Truffle & Hazelnut Pesto, Pickled Onions & Confit Egg Yolk

..... 9

MRS KING'S PORK PIE

St James' Chutney & Piccalilli Pickles

..... 9

• & MAINS

SALADS

BEEF BRISKET HASH

Slow Cooked Beef Brisket with Sweet Onions, Crispy Potatoes, Barbeque Sauce, Pickles & Fried Egg

..... 18.5

OQS COTTAGE PIE

Slow Cooked Ox Cheek & Bone Marrow Ragu, Creamy Mash

..... 20

SEARED TUNA

with Fennel, Orange, Pickled Carrots, Artichokes & Saffron Aioli

..... 22

FISH & CHIPS

Crumbed Cod with Fries, Pea Mayo, Cornichons, Parsley & Spinach Salad

..... 21

CHICKEN SCHNITZEL

with Pickled Fennel, Cabbage Salad & Caesar Mayo

..... 18

Add Fried Egg... 2

SIRLOIN STEAK

8oz Grass-fed Hereford Sirloin Steak with Sauce Diane, Pommes Anna & Watercress

..... 28

WINTER HARVEST (V)

Carrot & Spelt Salad with Carrot Top & Preserved Lemon Salsa, Broccoli, Cavolo Nero & Almonds

..... 14

Add Smoked Salmon... 5

Add English Halloumi... 5

Add Grilled Chicken... 6.5

OQS WALDORF (V)

Chicory, Radish, Cucumber, Celery, Peas, Apple, Raisins & Walnuts, Blue Cheese Dressing

..... 12

Add Smoked Salmon... 5

Add English Halloumi... 5

Add Grilled Chicken... 6.5

• BOTTOMLESS

• BRUNCH

OQS BLOWOUT

Unlimited Prosecco or Mimosa with any* Brunch Item

..... 45

**Steak - £8 supplement*

HOLD THE BOOZE

Unlimited Mocktails & Coffees with any* Brunch Item

..... 32

**Steak - £8 supplement*

• SIDES

FRIES (V) / SALAD LEAVES (VF) / WINTER GREENS (V) / ENGLISH HALLOUMI / SMOKIN' BROTHERS SMOKED SALMON / HERITAGE BABY CARROTS WITH HERBS (VF) / NEW POTATOES WITH MALT VINEGAR BUTTER (V)

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.