
BRUNCH

FROZEN TROPICOLADA SMOOTHIE BOWL (VG) £11

Pineapple, banana, lime, kiwi, raspberry, coconut milk

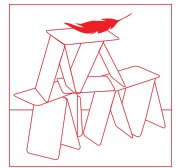


GRANOLA WITH SUMMER BERRIES (VG) £11

Coconut yoghurt, nutty granola, summer berry compote

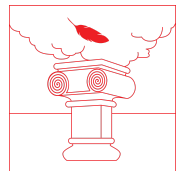
SMASHED AVOCADO WITH POACHED EGGS (V) £12

Sourdough toast, avocado, lime



LAMB KATTI ROLL WITH MINT CHUTNEY £14

Roti, egg, cheese, pulled lamb, pickled onions, peppers

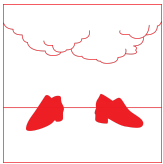


VIETNAMESE EGGS FILLED CROISSANT (V) £14

Folded omelette, chilli, cheese, spring onion, chilli oil

CONFIT DUCK BENEDICT WITH HOLLANDAISE £16

Hoisin, confit duck, toasted muffin

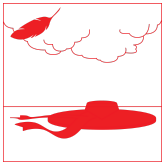


SMASHED SAUSAGE, EGG & CHEESE BAP £14

Smashed sausage patty, cheddar, brown sauce, fried egg in a brioche bun

PHILLY STEAK N CHEESE SANDWICH £16

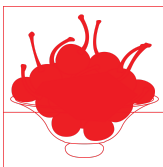
Dry aged sirloin, caramelised onion, pickles, kimchi mayo, cheese



SIRLOIN STEAK, CHIPS & EGG £27

British Dry Aged 8oz sirloin, miso butter, watercress

Add fried egg £2.50



STRAWBERRY & YUZU TRIFLE BRÛLÉE FRENCH TOAST (V) £14

Strawberry & yuzu jam, whipped mascarpone, Kent strawberries, shortbread

BANANA BREAD (V) £10

Whipped mascarpone, orange, pistachio

SUNDAY ONLY

All roasts will be served with roast potatoes, maple glazed carrots, garlic green for the table

PERI PERI 1/2 £23.00 CORN FED CHICKEN

Bread sauce, gravy

ROAST OF THE DAY

Ask a member of the team
what's roasting today!

VEGGIE HAGGIS (v) £22.00

Bread sauce, veggie gravy,
Yorkshire pudding

ADD Truffle Cauliflower Cheese for the table £3.00

v: vegetarian vg: vegan

Please inform your server of any allergies or dietary restrictions. 12.5% discretionary service charge will be added to the total bill

DRINKS

MAKE IT A PARTY!

Add bottomless
drinks to your main
and enjoy endless
top ups for 90
minutes for only £25
per person.

Choose from:

- Prosecco
- Bellini's
- Mimosas
- House lager

WHITE WINE

Grillo, Allegri, Sicily
Italy, 2022

125ml / 175ml / Bottle

£5.00 / £8.00 / £26.00

Vermentino, Sensas
Pays d'Oc
France, 2022

£6.50 / £9.00 / £31.00

Pecorino, Tor Del
Colle, Abruzzo
Italy, 2022

£7.00 / £10.00 / £35.00

RED WINE

Sangiovese, Allegri,
Emilia Romagna
Italy, 2022

125ml / 175ml / Bottle

£5.50 / £7.50 / £26.00

Rioja Tunante, Fincas
de Azabache
Spain, 2022

£6.50 / £9.00 / £31.00

Gamay 'Les Classiques'
Modestine, Ardèche
France, 2022

£7.00 / £10.00 / £37.50

ROSÉ WINE

Le Poussin Rose, Sacha
Lichine, pays d'Oc
France, 2022

125ml / 175ml / Bottle

£7.50 / £10.50 / £38.00



2-4-1 COCKTAILS
ALSO AVAILABLE

Negroni * Margarita * Amaretto Sour
~ No Mix & Match ~



ask the waiter for the full beverage list.