

SUNDAY BRUNCH

Includes all dishes available on the buffet,
live cooking station, Sunday roast and egg,
crêpe and pancake dishes, made to order

£69

RAISE A GLASS

With a glass of Hattingley Valley
Sparkling or Bloody Mary

£10

FREE-FLOW TIPPLE

With free-flow Hattingley Valley
Sparkling or Bloody Mary*

£20

Children under 5 dine at no additional charge (one child per paying adult)

Children aged 6 to 11 can enjoy Sunday brunch at the price of £29

EGGS, CRÊPES & PANCAKES

Allow our chefs to prepare St Ewe eggs
to your liking or choose from:

Eggs Benedict

English muffin, ham, poached eggs, hollandaise sauce

Eggs Royale

English muffin, smoked salmon, poached eggs, hollandaise sauce

Eggs Florentine

English muffin, wilted spinach, poached eggs, hollandaise sauce

Crêpes & pancakes

With fresh berries, maple syrup, Nutella or lemon curd

BAKERY

Selection of homemade croissants, Danish pastries,
muffins, cinnamon rolls, bagels and more

SALAD, CHEESE & CHARCUTERIE

Prawn cocktail

Kohlrabi, radish, apple and beetroot

Seasonal new potatoes, broad beans and chard

Asparagus, peas, sunblush tomatoes and barley

Turmeric marinated cauliflower, young spinach
and burnt aubergine with tomato salsa

Roasted peppers, courgettes and butter bean

A selection of British and European charcuterie
and cheese board, with all the trimmings

Dressings

Extra virgin olive oil, balsamic, honey and mustard

*Unlimited sparkling and Bloody Mary are available for 90 minutes from time of arrival.

The menu is subject to change due to seasonality and product availability. Please speak to a member of the team if you have any dietary allergies or intolerances.
All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.

History of Beef Wellington

A dish renowned for its luxury and elegance, Beef Wellington has a fascinating history interwoven with culinary traditions and notable historical figures.

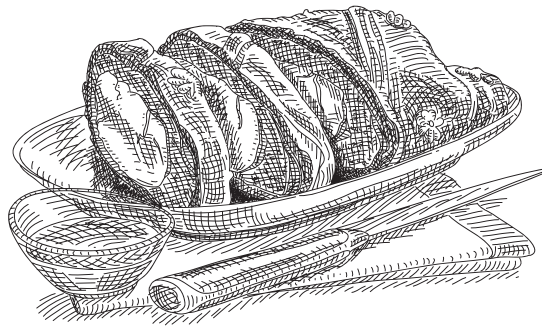
ORIGIN

The most popular theory links Beef Wellington to Arthur Wellesley, the first Duke of Wellington, who famously defeated Napoleon at the Battle of Waterloo in 1815. The dish is believed to have been named in his honour, possibly because its appearance resembled the highly polished military boots he wore in battle, known as 'Wellingtons'.

Some food historians propose that Beef Wellington is an adaptation of the traditional French dish 'filet de bœuf en croûte' (fillet of beef in pastry). The British may have embraced and renamed this dish during or after the Napoleonic Wars.

DID YOU KNOW?

Apsley House, the distinguished London townhouse of the Duke of Wellington, is situated at Hyde Park Corner, directly to the west of our hotel, and faces the grand roundabout where the iconic Wellington Arch stands proudly at its heart.



SUNDAY ROAST

Choose your main:

The Duke's beef Wellington 👑

Signature vegetable en croûte (v)

Roast leg of lamb with mint sauce

Fish of the day, served with wilted greens and tomato concassé

Roast Kentish chicken with garlic and herb sauce

Seasonal root vegetables (v)

Crispy roast potatoes (v)

AFTERS

Carrot cake, croissant bread and butter pudding,
Basque cheesecake, strawberry vanilla choux buns,
honeyed fig and frangipane tart, gooseberry and
elderflower fool, rhubarb crumble with crème anglaise