

# BAR & KITCHEN WEEKENDER

## SATURDAY BRUNCH MENU

SAT 12-3

### START THE DAY RIGHT

Virgin Mary |5|  
Bloody Mary |8|  
Aperol Spritz |7.5|  
Elderflower Spritz |9|  
Grey Goose Vodka, St Germain liqueur w/ soda  
Peach Bellini |7.5|

### PROSECCO BRUNCH

Prosecco brunch |32.5|

You're in for a treat! Three course menu accompanied by fizz. Remember to drink responsibly.

### BRUNCH MENU

Smoked Salmon |13.5|  
Smoked salmon tartine, lemon mascarpone & watercress  
Halloumi & Pomegranate |11|  
Warm salad of charred halloumi, pomegranate, pumpkin seeds, cherry tomatoes & puy lentils (v,gf)  
b&b Burger |12|  
Homemade burger, mature cheddar & smoked bacon (gf\*)  
Rump Steak |16|  
Rump steak, caramalised red onion potato cake, spinach & rich gravy (gf)  
Savoury French Toast |12|  
French toast, truffled wild mushrooms & poached eggs (v)  
Baked Chickpeas |10|  
Tomato, chickpea & spinach bake, with garlic toasts (ve,gf)  
Crabcake & Poached Eggs |13|  
Lemon & corinader crabcake, poached eggs & avocado salsa (gf\*)

SAT 12-3

## SUNDAY MENU

SUN 12-4

### WHILE DECIDING

Bloody Mary |8|  
Aperol Spritz |7.5|  
Elderflower Spritz |9|  
- Grey Goose Vodka, St Germain liqueur w/ soda  
Peach Bellini |7.5|  
Pink G&T |5.5|  
- Pink gin, raspberries, mint, fever-tree tonic

### ROAST MENU

Mini loaves with Camembert fondue |5.5|  
Cured Duck, watercress & blackberries |8.5|  
Mussels with saffron, chilli, white wine & cream |8|  
Cajun spiced calamari with corriander & garlic mayo |7.5|

### MAIN EVENT

All our roast dinners are served with;  
Rosemary roast potatoes  
Honey glazed carrots  
Truffled celeriac & parsnip puree  
Three cheese cauliflower  
Seasonal greens with chestnut & garlic  
Lashings and lashings of gravy

Rump of beef |16|  
Boned & rolled leg of Welsh lamb |17|  
Roasted lemon & thyme chicken |15.5|  
Cider braised pork belly |16|  
Handmade seasonal nut roast |15.5| (v)

### SWEET TREATS

Spiced apple & pear with oat crumb & maple ice cream |6|  
Dark chocolate & pecan gooey brownie with cherry ice cream |6.5|  
Lemon mousse with roasted rhubarb |5.5|

SUN 12-4

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, \* = can be altered to be suitable