BRUNCH MENU

Two courses for £29 per person
Three courses for £35 per person
Add bottomless fizz or aperol spritz for £35 per person

STARTERS

Courgette & basil soup, Granny Smith apple

Thai fish cakes, cucumber salad, toasted sesame dressing (£3 supplement)

Chicken, ham & apricot terrine, mustard mayonnaise, endive & sourdough toast

Asparagus, Jersey Royals whipped vegan feta salad (£3 supplement)

Argentinian red prawns, mango & chilli sambal, lime mayo (£6 supplement)

Lentil, chicory, pickled shallot & herb salad, lemon vinaigrette

MAINS

Roasted squash, yellow lentils & green beans, harissa (Vg)

Eggs Royale- toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce

Seared sea bass, roasted fennel, apple, golden raisin & tarragon (£4 supplement)

Pan roasted chicken breast, fondant potato, leeks & bacon, chicken jus

10oz chargrilled sirloin steak, watercress salad, skinny fries (£8 supplement)

Grilled artichoke, king oyster, sautéed puntarella, parsley cream (Vg) (£3 supplement)

SIDES

Skinny fries & herb salt 6.00

Rocket & Parmesan 6.00

Buttered Jersey Royals 6.00

Sautéed kale & chilli & garlic butter 6.00

DESSERT

Passionfruit roulade, almond, coconut ice cream

Chocolate torta caprese, raspberry sorbet (£3 supplement)

Black forest, Chantilly cream, cherry sorbet (Vg)

Blackberry cheesecake, blackberry sorbet

Goats milk panna cotta, citrus gel, rhubarb sorbet (£3 supplement)

Blue murder, pickled walnut, Granny Smith apple, oatcakes (£4 supplement)