BRUNCH MENU

Two courses for £29 per person
Three courses for £35 per person
Add bottomless bubbles or Aperol spritz for £36 per person

STARTERS

Carrot, coconut & coriander soup, crispy parsnip, coriander oil 121kcal (Vg)

Grilled mackerel, cucumber & white radish salad, horseradish 345kcal (£3 supplement)

Ham hock & pheasant terrine, cornichons, remoulade & sourdough toast 689kcal

Beetroot, whipped vegan feta, burnt chilli, red wine shallot, chicory salad 220kcal (V) (£3 supplement)

Pan fried red Argentinian prawns, chilli & garlic butter, lemon aioli 317kcal (£6 supplement)

Frisée, endive, celery, pear & fennel salad 100kcal (Vg)

MAINS

Celeriac wellington, wild mushrooms, turnip, salsify, parsley cream 523kcal (Vg)

Eggs Royale- toasted muffin, Scottish smoked salmon, poached eggs, hollandaise sauce 778kcal

Seared sea bass, cauliflower, fennel & orange, fish red wine sauce 254kcal (£4 supplement)

Pan roasted chicken breast, fondant potato, Jerusalem artichoke, kale, chicken jus 478kcal

80z chargrilled sirloin steak, watercress salad, skinny fries 886kcal (£8 supplement)

Roasted squash, lentil & green bean salad, parsley & shallot, harissa 464kcal (Vg)

SIDES

Skinny fries & herb salt 586kcal 6.00

Rocket & Parmesan 100kcal 6.00

Buttered new potatoes 252kcal 6.00

Fine beans, shallots & garlic 282kcal 6.00

DESSERT

Sticky toffee pudding, salted caramel ice cream 772kcal

Spiced carrot cake, clementine, cinnamon ice cream 582kcal (£3 supplement)

Chocolate & cherry opera cake, cherry & cranberry sorbet 372kcal

Apple meringue tart, clotted cream ice cream 217kcal

Passionfruit cheesecake, passionfruit sorbet 689kcal (£3 supplement)

Cropwell Bishop stilton, pickled walnut, Granny Smith apple, oatcakes 469kcal (£4 supplement)