BRUNCH MENU

Two courses for £29 per person
Three courses for £35 per person
Add bottomless bubbles or Aperol spritz for £29 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 & chicken terrine, truffled new potato salad & sourdough toast 701kcal

Goats cheese mousse, pea & mint salsa, radish, spring leaves (V) 421kcal (£3 supplement)

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

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

MAINS

Asparagus, Jersey Royals, artichoke & watercress, parsley sauce 316kcal (Vg)

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

Seared sea bass, orzo, pea, asparagus, tarragon, lemon vinaigrette 489kcal (£4 supplement)

Pan roasted chicken breast, fondant potato, baby gem lettuce, chicken jus 497kcal

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

Harissa spiced chickpeas, preserved peppers, lovage & shallot 304kcal (Vg)

SIDES

Skinny fries & herb salt 586kcal 6.50

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)

Raspberry & chocolate opera cake, raspberry sorbet 372kcal

Rhubarb custard tart, rhubarb sorbet 369kcal

Banoffee cheesecake, banana ice cream 598kcal (£3 supplement)

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