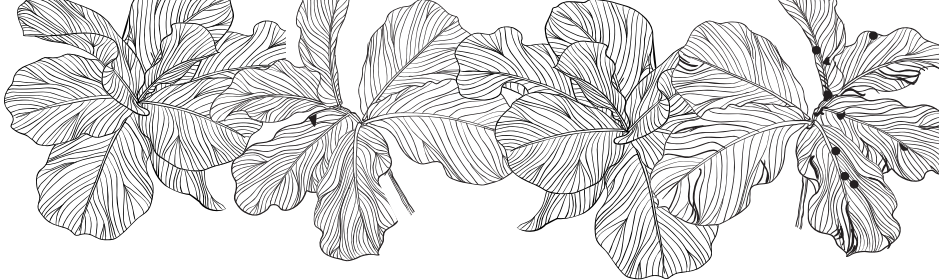


BRUNCH MENU  
2 COURSE £40 - 3 COURSE £45  
AVAILABLE ONLY SATURDAY AND SUNDAY 12-16



Add Bottomless  
£30 Per Person  
Bubbles / Bellinis / Rossinis /Aperol Spritz

First Bites

**Mussels** 480 kcal  
Shetland mussel bruschetta, pickled peppers  
Thai green mussel mayo, lardo, toasted ciabatta

**Hash Brown** 1011 kcal (v)  
Our hash brown, garlic butter, smoked applewood cheddar  
mushroom duxelle, poached egg, salsa verde hollandaise

**Patty/Pasty** 782 kcal  
Puff pastry hot pocket, spiced beef ragu  
chopped cheese, jerk dipping sauce

**Croissant** 538 kcal  
Calamari and house chorizo bolognaise,  
toasted all-butter croissant, "Sloppy Joe"

**Taco** 602 kcal (vg)  
Pulled BBQ spiced jackfruit, coriander chimichurri  
soft taco, pico de gallo, courgette guacamole

**Bao** 632 kcal  
English breakfast bao, house cumberland sausage  
bacon, cheese, field mushroom, roast tomatoes, horseradish

**Croquettes** 604 kcal (v)  
Aged Montgomery cheddar and black truffle croquettes  
smoked tomato chutney, truffle dressing, watercress

**Rösti** 591 kcal  
London oak-smoked salmon, potato rösti  
crème fraiche, lime, capers, dill, Avruga caviar

Second Bites

**Duck Madame** 1118 kcal  
Baked toastie of shredded Lancashire duck leg  
Meule des alpes bechemel, fried duck egg

**Sando** 1700 kcal  
King prawn katsu sando, sesame, coriander  
lemon coleslaw, wasabi tonkatsu tartare sauce

**Fritter** (vg) 820 kcal  
Fried chickpea and sweetcorn fritter, chilli, garlic  
plant-based feta & cucumber salad, saffron aioli

**Lobster Bun** 820 kcal  
Native lobster and prawns, sambal cocktail sauce  
smoked tomatoes, baby gem, brioche bun

**Paratha** 1776 kcal  
Panko-fried chicken "burger", butter chicken sauce  
crisp paratha pastry, raita, red onion and coriander

**Tartiflette M&C** 1602 kcal  
Baked macaroni and reblochon cheese  
smoked bacon, white wine, onions, parsley

**Gnocchi** (vg) 1094 kcal  
Rice flour gnocchi, plant-based Nduja and burrata  
smoked sun dried tomatoes, artichokes, parsley

**Steak, Egg & Chips** 2165 kcal ( Supplement £25)  
300g, dry-aged Black Angus Rib-eye, St Ewes fried egg  
peppercorn sauce, rosemary & garlic chips

**T-Bone** (For two) 4638 kcal ( Supplement £35 per person)  
1kg, 42 day dry-aged, grass-fed Charolais T-Bone  
baby gem, chips, peppercorn sauce

Sweet Bites

**Millionaires Madelines** 906 kcal (v)  
Warm sticky toffee madelines, chocolate drops  
caramel sauce, rum & raisin ice cream

**Raspberry Kiss** 513 kcal  
Raspberry crèmeux, passion fruit, mango compote

**Doughnut** 829 kcal (v)  
House sugared doughnut, tahini caramel, crispy cornflakes  
cereal milk creme patissiere

**Tropical Chocolate Mousse** 524 kcal (vg)  
54% Chocolate mousse, passion fruit and mango compote,  
blackcurrant meringue, coconut and passion fruit sorbet

**Black Forest** 361 kcal (v)  
Chocolate choux bun, Morello cherry sorbet  
chantilly cream, Amarena cherries

**Banana Bread** 972 kcal (v)  
Warm banana bread, Biscoff crumble, caramelised banana  
vanilla mascarpone Chantilly

**Crème Brûlée** 622 kcal (v)  
Vanilla Crème Brûlée, pistachio ice cream, orange shortbread

**Chips** 1008 kcal (vg) 7  
Rosmey and garlic salt

**Mixed Lattuce** 39 kcal (v) 6  
Vinegrette

**Eggs** 159 kcal (v) 4  
Two St Ewes poached eggs

