

14 HILLS

FESTIVE BRUNCH
2 COURSE 33.00 / 3 COURSE 38.00

No.3 BRUNCH COCKTAILS

Berry Broş & Rudd Negroni 13.50
No.3 Gin, Rosolio di Bergamotto Italicus, Belsazar dry vermouth
homemade orange bitter

St. James street Martini 15.00
Make your own No.3 gin martini with selection of homemade
aromas and essences, lavender and blue pea flowers, cardamom
tonka beans, sage, citrus peels

Mrs Bourne 13.50
No.3 gin, fresh lemon, fresh raspberries, homemade cardamom
syrup, Fever-tree raspberries and rose

No.3 gin & Tonic 15.00
No.3 gin, cardamom seeds, orange and Fever-tree citrus tonic

STARTERS

LOBSTER 8.00 supplement
soft poached egg, lobster
english muffin, shellfish hollandaise

ROYALE
soft poached egg, smoked salmon
english muffin, hollandaise

BENEDICT
soft poached egg, smoked ham hock
english muffin, hollandaise

AVOCADO V
smashed avocado, salsa cruda, poached egg
english muffin, hollandaise

TRUFFLE V 5.00 supplement
64° rare breed egg, mushroom ragout
winter black truffle

BEETROOT V
Heritage carpaccio, whipped goats curd
bitter leaf salad, seeded cluster

MUSHROOMS VG
fricassée of wild mushrooms, garlic, olive oil
sourdough toast

MAINS

SEA TROUT
wild, soft poached egg, sautéed spinach
crushed potato, hollandaise

PRAWNS 5.00 supplement
grilled prawns, confit lemon
parsley, garlic & chilli butter

SAUSAGE
pork, sage & cranberry, bubble & squeek
fried egg, pork jus

STEAK & EGGS
250g bavette steak, fried egg, crispy potatoes
Café de Paris butter

ROAST CHICKEN
half roast Somerset chicken
confit ratte potatoes, watercress salad
chicken jus

CROQUE
monsieur or madame, mixed leaves salad

CAULIFLOWER VG
grilled spiced cauliflower steak
romesco, chives, raisin pureé

RISOTTO V
roast butternut squash, Winchester cheese, crispy sage
& pumpkin seeds

SIDES 5.00 each

POMME FRITES
Maldon salt & rosemary

GREEN BEANS
extra fine, tarragon

SALAD
Winter leaf salad, red wine dressing

BRUSSELS SPROUTS
roast, smoked lardons

BACON
crispy rare breed streaky bacon

DESSERTS

CHOCOLATE
tart, whisky fruits, nuts & spice

PEAR VG
mulled wine, cranberry, croquant, pear sorbet

CHILLED RICE
clementine compote, candied macadamia nuts

PROFITEROLE
pear, chocolate, vanilla ice cream

FRENCH TOAST
black currant compote, vanilla custard

SELECTION OF 3 CHEESE 5.00 supplement
apple chutney, homemade crackers

ICE CREAM & SORBET
vanilla, chocolate, rum & raisin
lemon, blackcurrant, pear

Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements*
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness
12.5% discretionary service charge will be added to your bill. Prices include VAT