

| SUNDAY BRUNCH |

2 hours of unlimited Bloody Marys 11.5 pp · unlimited Prosecco 17.5 pp
unlimited Champagne 25 pp

| BREAKFAST |

Full English 14.5

Cumberland sausage, bacon, mushroom, tomato, baked beans, black pudding, egg of your choice & hash brown

Eggs Royale 12

poached egg, smoked salmon, hollandaise & English muffin

Eggs Benedict 9

poached egg, York ham, hollandaise & English muffin

Eggs Florentine (v) 8.5

poached egg, spinach, hollandaise & English muffin

Smoked salmon & eggs 12.5

poached or scrambled eggs & smashed avocado on rye toast

Omelette (v) 9.5

your choice of mushroom, cheese, spinach & tomato

Poached eggs (v) 6.5

sourdough toast

Croque monsieur 10.5

smoked ham, aged Comté & truffle butter
add a fried egg 1.5

Blueberry pancakes (v) 9.5

caramelised apple, vanilla crème fraîche & maple syrup

Sweetcorn fritters (v) 7.5

tomato jam, sour cream & avocado
add bacon 2

Spiced porridge (v) 5.75

cinnamon, rum, vanilla & granola
(classic porridge available on request)

Freshly baked pastries 3.5

your choice of pain au chocolat, pain aux raisins or croissant

| STARTERS |

Classic Caesar 9/13.5

Romaine lettuce, pancetta, croutons, boiled egg, anchovies, Caesar dressing & Parmesan shavings
add chicken or prawns 3.5/5.5

English asparagus 9

crisp hen's egg, watercress & pickled shallot salad

Ham hock terrine 8.5

homemade piccalilli & toasted sourdough

Cauliflower velouté (v) 8.5

puffed rice, truffle cream, potato & rosemary sourdough

Fresh crab & King prawn salad 15.5

cucumber & spicy tomato dressing

| MAINS |

Fish & chips 17

line-caught haddock, tartare sauce & curried peas

Confit pork belly 19.5

heritage carrots, braised lettuce & smoked mash

Roast beef &
unlimited Bloody Marys
25 pp

Lemon sole 27

smoked leeks, herb gnocchi & hazelnut butter sauce

Roast beef 19.5

roast potatoes, Yorkshire pudding & gravy

Roast corn-fed chicken 17

bread sauce, roast potatoes & gravy

Roast cauliflower (v) 14.5

hazelnut dukkah, salted grapes & spiced puy lentils

Handmade beef burger 16.5

club sauce, dill pickles, brioche bun, red cabbage slaw & French fries
add cheese or bacon 2

Cornish cod 21

Jerusalem artichokes, clams & shore vegetables

Roast broccoli fregola (v) 16.5

charred onions, rocket & pesto

| SIDES | 4.25 each

French fries

Truffle & Parmesan fries
(2.5 supplement)

Green salad & salsa verde

Crushed potato gratin & smoked beef fat
Charred hispi cabbage, Parmesan & brown butter crumb

English asparagus, fresh peas & wild garlic mayonnaise

Tenderstem broccoli, flaked almonds & chimichurri

| WINES & CHAMPAGNE |

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Terre di S. Alberto Prosecco Brut, NV	8.75	39.0
Brut di Pinot Nero Rosé VS, Ruggeri, NV	10.0	49.0
Louis Pommery England Brut, Hampshire, NV	12.0	70.0
Pommery Brut Royal, NV	12.5	59.0
Pommery Brut Royal Magnum, NV		118.0
Pommery Brut Rosé, NV	15.5	71.0
Pommery *Summertime*, NV		80.0
Pommery Royal Blue Sky, NV	16.0	95.0

ROSÉ WINE

	175ml	250ml	Bottle
Campo Nuevo Garnacha Rosado Navarra, Spain, 2014	6.75	10.9	24.0
Château La Gordonne Rosé Vérité du Terroir, France, 2016	11.5	16.0	43.0

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2016	6.75	10.9	24.0
Via Nova Pinot Grigio Veneto, Italy, 2016	8.0	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2016			29.5
Quinta da Lixa Vinho Verde Portugal, 2016			30.0
De Gras Viognier Reserva Colchagua Valley, Chile, 2016	9.0	13.0	32.0
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2016	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2016	11.0	16.0	39.0
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2016			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2015	11.5	17.0	45.0
Chablis, Domaine de Vauroux Burgundy, France, 2015			55.0

RED WINE

	175ml	250ml	Bottle
The Journey Maker Shiraz/Cinsault Riebeek Cellars Swartland, SA, 2015	6.75	10.9	24.0
Primera Luz Merlot Central Valley, Chile, 2016	8.0	11.9	27.5
Cave de Saint Desirat Syrah, IGP de l'Ardeche Rhône, France, 2014			29.5
Montepulciano d'Abruzzo Podere, Umani Ronchi Marche, Italy, 2015			30.0
Château La Croix de Queynac Bordeaux, France, 2016	8.5	13.0	31.0
Côtes du Ventoux Les Boudalles Domaine Brusset, Rhône, France, 2016			33.0
Chianti Natio, Cecchi Tuscany, Italy, 2015			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2014	10.25	13.9	36.0
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2014	10.50	16.0	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2016	11.0	17.0	41.5

| GIN JOURNEY |

Gin Mare Mediterranean inspired with regional botanicals, Arbequina olives & herbs; served with Fevertree Mediterranean tonic	12.0
Opihr From the Ancient Spice Route comes exotic ingredients of Indonesian Cubeb berries, Indian Black Pepper and coriander. Served with Fevertree Indian tonic.	12.0
Monkey 47 An unusual dry gin with 47 locally-grown botanicals and spring water from the Black Forest. Served with Double Dutch cranberry tonic.	16.5
Tanqueray 10 A refreshing blend of juniper, coriander, angelica, sweet liquorice, citrus and camomile flowers creating a vibrant palate. Served with Fevertree Indian tonic	10.0

Hendricks Produced in Scotland since 1999. Hendrick's uses Bulgarian rose and cucumber to add beautiful flavours, served with Fevertree Elderflower tonic.	13.5
Elephant Gin German distilled with 14 unusual botanicals such as Baobab, Buchu, Devil's Claw and African wormwood. Served with Double Dutch pomegranate tonic.	14.0
Aviation New batch-distilled, full-bodied gin with rye neutral grain spirit, cardamom, lavender, anise and orange peel. Served with Fevertree Indian tonic water.	14.0

DESSERT AND FORTIFIED WINE

	Glass	Bottle
Moscato d'Asti Frizzante Le Fronde, Fontanafredda Piemonte, Italy, 2016	6.5	35.0
Quinta do Crasto LBV Port Douro Valley, Portugal, 2012	11.5	58.0

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— GALLERY MESS BY —

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