



# SET BRUNCH MENU

One Course 10.95 | Two Courses 14.95

## TO BEGIN

**Sweet potato soup**  
*coconut & chilli oil*

**Severn & Wye oak smoked salmon**  
*capers & shallots*

**Creamy garlic wild mushrooms**  
*toasted sourdough, fresh summer truffles, mushroom  
cream sauce*

**Avocado vinaigrette**  
*avocado, salad, house vinaigrette*

**Parma ham**  
*celeriac remoulade, sourdough bread*

**Griddled spiced tiger prawns**  
*chilli, tomato, green mango jam  
( 10 extra Supplement )*

## THE MAIN SHOW

**Mediterranean sea bass**  
*summer vegetables, olives, capers, baby potatoes,  
basil oil*

**Wagyu cheeseburger**  
*melted onions, mustard mayo, blue cheese, fries*

**Miso aubergine**  
*chickpea & mixed seed salad with mint, harissa oil,  
coconut yoghurt*

**Buttermilk chicken burger**  
*grilled marinated buttermilk chicken breast, pickled  
cucumbers, lettuce, chilli mayonnaise*

**Eggs Royal**  
*oak smoked salmon with two poached eggs &  
hollandaise sauce on sourdough muffins*

**Eggs Benedict**  
*honey roast ham with two poached eggs &  
hollandaise sauce on sourdough muffins*

**Black Angus rib eye steak (300g)**  
*green peppercorn sauce, fries  
( 15 extra Supplement )*

**Spaghetti lobster**  
*tomato & chilli sauce, heritage tomatoes, herbs &  
chilli oil ( 15 extra Supplement )*

## FOR THE TABLE

**Marinated olives 5 / Basket of baguette 5**



**Minted peas & baby carrots** *pea shoots* 6

**Tenderstem broccoli** *chilli & garlic* 6

**Gem heart, tomato & avocado salad** 6

**Fries / Mashed potatoes / Baby potatoes** 6

**Aspen fries** *fries tossed in truffle oil & fresh summer truffles* 12



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.