

# SET BRUNCH MENU

One Course - 10.95 | Two Courses - 14.95 | Three Courses - 17.95

## STARTERS

### Tomato & Mozzarella Bruschetta (v)

Homemade sourdough, fresh basil, olive oil, buffalo mozzarella, micro herbs, nut pesto

### Mango & Habanero Pork Belly Bites (gf,df)

Pineapple salsa and micro coriander

### Citrus Cured Salmon

Balsamic beets, crème fraîche, crispy capers and dill

### Brussels Pork Pate

Blood orange gel, red onion jam, crispy shallots and a brioche loaf

### Frito Misto Fruit di Mer(df)

Smoked paprika, lemon aioli and lemon

### Soup of the Day (v)

Served with fresh bread & butter

## MAINS

### Chicken Souvlaki

Served in a pitta flatbread, with tzatziki, a Greek salad and skin on fries

### Prime Rib Beef Burger (gf,df)

Served in a toasted brioche bun, with wholegrain mustard mayo, caramelised shallots, emmental cheese, baby gem lettuce and skin on fries

### Fish 'N' Chips (df)

10oz loin of cod cooked in an IPA batter, triple cooked chips, tartar sauce, crushed peas

### Tricolour Ciabatta (v)

Beef heritage tomatoes, buffalo mozzarella, avocado, nut pesto mayo and a Greek salad

### 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

### Smashed Avocado & Chia Seeds (v)

Cherry tomatoes & two poached eggs on sourdough toast

### Ham & Cheese Omelette (gf)

Honey roast ham & grated cheddar with wild rocket salad & roast plum tomato

## SIDES

Triple Cooked Hand Cut Chunky Chips (gf,df) 4

Red Chilli & Garlic Tenderstem Broccoli (gf,df) 4

Sweet Potato Fries (gf,df) 4

Skin On Fries (gf,df) 4

## DESSERTS

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Dark Double Chocolate Brownie

Chocolate sauce, chocolate ice cream, chocolate soil

### Mango Posset (vg)

With a passionfruit gel and dehydrated pineapple

### Selection Of Sorbet (vg)

Or

Selection Of Ice Cream

(v) – Vegetarian, (vg) – Vegan, (gf) – Gluten Free, (df) – Dairy Free

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 charge, including entertainment, will be added to your bill. Thank you.



