

BRUNCH MENU

BREADS & PASTRIES

Campaillou bread & butter	£4
Croissant & fruit preserves	£5
Homemade doughnut	£4

LIGHT & HEALTHY

Burrata, heirloom tomatoes, avocado, basil	£16
Severn & wye smoked salmon, sauce gribiche	£19
Salt cod taco, pebre salsa	£17
Manchego, Iberico chorizo, chilli jam	£12
Salad of heritage beetroots, watermelon, goat's curd	£18

TOASTS

Portland crab, avocado, pink grapefruit	£22
Heirloom tomato, fig, ricotta	£11
Bresaola, gorgonzola, scorched peppers	£14

EGGS

Royale (<i>smoked salmon, Hollandaise</i>)	£18
Florentine (<i>spinach, Hollandaise</i>)	£14
Benedict (<i>Bayonne ham, Hollandaise</i>)	£16
Omelette Arnold Bennet	£15

MAINS

Brioche French toast, cured rib eye bacon, cackle bean eggs, maple syrup	£22
Pomme rosti, red pepper piperade, feta, cacklebean eggs	£17
Tagliatelle, wild mushrooms, 24-month aged Pecorino	£18
Buttermilk chicken, kohlrabi slaw, tarragon aioli	£16
Steak frites, watercress, café de Paris	£24
Châteaubriand, fries, roquette, Béarnaise (to share)	£82

DESSERTS

(£9 each)

Crème caramel, fresh peaches
Valrhona chocolate brownie, chocolate sauce
Rum baba, crème Chantilly, pandan ice cream
Hazelnut praline choux bun, whipped chocolate ganache
Ice cream sundae (Vanilla & seasonal berries or Chocolate, almonds & banana)

SIDES

(£5.5 each)

<i>French fries</i>
<i>Seasonal leaves & salad cream</i>
<i>I.O.W. tomatoes, olives & chilli</i>

Head Chef Marc Hardiman

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff
 Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.