

WEEKEND BRUNCH

2 courses £35

3 courses £42

STARTERS

Crushed avocado on toasted sourdough VE
roasted vine tomatoes, chilli jam & “feta”

Healthy banana split VE
homemade granola, coconut yoghurt, winter berries,
cocoa nibs, peanut butter dressing

Severn & Wye smoked salmon
homemade Guinness bread, crème fraiche

Vanilla chia pudding VE
maple walnuts, caramelized banana, honeycomb

Smoked haddock hash
spinach, crispy capers, poached egg, saffron mayo

THE EGGS

1 egg as starter, 2 eggs as main

St Ives eggs V
classic English muffin, homemade hollandaise

Royal
Severn & Wye smoked salmon

Benedict
grilled Kessler ham

Florentine V
sautéed spinach

Bloomsbury
butter poached native lobster | £10 supplement per egg

MAINS

Shakshuka V
whipped Greek yoghurt, grilled flat bread, chopped coriander

Croque madam
Kessler ham, gratinated bechamel duck egg, chopped chives
Add truffle £5

Buttermilk pancakes crispy bacon
blueberries & maple syrup

Wild mushroom risotto V
Twineham Grange cheese

DESSERT

French toast V
Winter berry compote, vanilla Chantilly cream, maple syrup.

Traditional lemon tart V
blueberries

Hazelnut profiteroles V
praline cream & dark chocolate sauce

Sticky toffee pudding V
caramel sauce

Selection of ice cream V

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Prices in British Pound Sterling £. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermy Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a ‘field to fork’ relationship with chefs.