

BRUNCH

2 courses £38

3 courses £45

STARTERS

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

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

Severn & Wye smoked salmon
homemade Guinness bread, crème fraîche

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 classic English muffin, homemade hollandaise

Royal
Severn & Wye smoked salmon

Benedict
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, bechamel, duck egg

Native lobster roll
Marie rose sauce, avocado, lettuce
£10 supplement

Buttermilk pancakes crispy bacon
blueberries, maple syrup

Wild mushroom & Sharpham spelt risotto V/VE
truffle & parmesan crisps, tarragon oil

DESSERT

Classic vanilla crème brûlée V
Irish butter shortbread

Cru virunga chocolate fondant V
Maldon sea salt, buttermilk ice cream
Please allow 15 minutes

Apple tart tatin V
vanilla ice cream

Ricotta cheesecake V
fig, orange & pistachio

Twice baked custard tart V
rhubarb

Paxton & Whitfield cheese board V
oat crackers & apricot chutney

Prices in British Pound Sterling £
Some of our menu items may contain allergens;
further information is available upon request.