

£55

Weekend bottomless brunch

90 minutes of free-flowing drinks from the following

COCKTAILS & BEER =

Paloma

Espresso Martini

Rum Punch

Aperol Spritz

Mimosa

Bloody Mary

Draft Beer: Moretti Schooner

WINE & SPARKLING

Rioja

Marques de Reinosa, Spain

Prestige, Minuty,

Côtes De Provence, France

Garnacha

Dama De Roca, Paniza, Cariñena Spain

Prosecco Canal Bosco

Italy

FOR THE TABLE =

To share

Bread basket

Selection of sourdough, seeded and campagrain breads, whipped salted butter

Meat & cheese

Suffolk salami, coppa and chorizo, pickles Grana Padano, quince jam, Nocellara green olives

MAINS =

Choose 1 of the following

Eggs benedict

smoked ham, poached egg, hollandaise, bacon jam

Eggs florentine

spinach and kale, poached egg, chive hollandaise v

Eggs royale

Severn & Wye smoked salmon, poached eggs, hollandaise, English muffin

Avocado on toast

cherry tomato, pickled red onion, sesame, sourdough *pb*

Smoked haddock fishcake

curried sweetcorn sauce, spinach, poached egg

Mussels

sourdough baguette, white wine sauce

Prawn linguini

bisque, spring onion, coriander, chilli

Truffled ham croque madame

fried egg

Sweet potato rosti

grilled chorizo, smashed avocado, poached egg, chipotle, hollandaise

Swap to grilled plant based Nduja ν

Double cheeseburger

caramelised onions, pickles

SIDES —

6 each / 2 for 10

Roast summer squash

hazelnut dressing, toasted seeds v

Grilled broccoli

chilli dressing pb

Heritage tomatoes

shallots, basil, mustard dressing pb

Dressed green salad

Pecorino

Triple cooked chips

Parmesan, truffle v

Fries pb

v vegetarian | pb plant based

