

LOCAL | SEASONAL | DELICIOUS

Christmas Brunch 2024

Celebrate the festive season in style with us in our beautiful space with festive decor, table settings and christmas crackers included

Available from 2nd Dec Mon-Fri\*

### **GOLD PACKAGE**

Bucks fizz on arrival, 4 courses & coffee £50pp

#### SILVER PACKAGE

2 courses & coffee £32.5pp

#### **TASTERS**

PORK RILLETTE Braised onions, grilled sourdough, cornichon

TORCHED SQUASH Kale pesto, 'parmesan', grilled sourdough ve

# BRUNCH -

MUSHROOM FLORENTINE Wild mushrooms, poached eggs, truffle, English muffin, brown butter hollandaise

MISTRESS ROYALE Cornish smoked salmon, poached eggs, smashed avo, English muffin, champagne hollandaise

DUCK BENEDICT Confit duck leg, poached eggs, English muffin, orange hollandaise

XMAS SAUSAGE BUTTY Bacon, sage & onion stuffing, sausage patty, cranberry ketchup, fried egg, charcoal brioche

CORNBREAD SMASH Toasted cornbread, smashed avo, poached eggs, pomegranate salsa, micro greens, omega seeds

BUTTERMILK TURKEY WAFFLE Crispy buttermilk fried turkey, smashed avo, bacon, malted waffle, sweet chilli sauce

BEETROOT HUMMUS ON TOAST Chestnuts, 'goats' cheese, apple, torched sprouts, beetroot, sourdough ve

STEAK MELT Eggy bread, aged rump steak, fried hens egg, cheddar sauce, braised onions, bone marrow crumb £6 supp

### DESSERT—

STICKY TOFFEE WAFFLES Malted date waffles, salted caramel sauce, madagascan vanilla ice cream

CHOCOLATE ORANGE TORTE Orange sorbet gf

PEANUT BUTTER BLONDIE Dark chocolate, oat fraiche, peanut butter, backberry ve

FM PLUM CRUMBLE Spiced plum compote, toasted ginger oat crumble, brandy custard gf

ENGLISH CHEESE FM chutney, crackers, frozen grapes £6 supp

## MINCE PIE & COFFEE

\*72 hrs notice and pre-order required

Allergens – Please inform us if you are allergic to any food items. We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% Service Charge will be applied to each bill





