

2 courses £32 3 courses £37
Available Saturday and Sunday until 5pm

Bottomless for 90 minutes £27

Canal Grando Prosecco Extra Dry, Minuty Prestige Rosé,
 Minosa, Bloody Mary, Baroko Coffee Martini, Manilla Storm, Birra Moretti draught

Bakery

Butter croissants, Blueberry muffins, Porridge sourdough,
 Netherend farm butter, preserves + £10

Starters

Almond chia bowl, banana, blueberries, honey (pb)
 Beetroot cured Scottish salmon, pickled cucumber, dill mustard dressing
 Roast celeriac, wild mushrooms, black cabbage, truffle jus (pb)
 Crunchy coconut prawns, jalapeno, lime, mint and coriander chutney
 Hereford steak tartar, egg yolk, sourdough
 Three Jersey rock oysters, No.2's, shallot vinegar, lemon or Six +£14 Twelve +£40

Mains

Buttermilk pancakes:

Berry compote, crème fraiche, maple syrup (v)
 Smoked bacon, maple syrup

Cruffins 'Croissant rolls':

Sausage, streaky bacon, mushroom ketchup, fried egg
 Smoked salmon, spinach, lox cream cheese, poached egg
 Avocado, black bean tomato salsa, poached egg (v)
 Truffled mushrooms, macadamia cheese, pickled shallots, fried egg (v)
 Smoked haddock, spiced lentils, spinach, poached egg, hollandaise
 Yorkshire wagyu burger, cheese, pickles, brioche bun
 Grilled sirloin steak, fried eggs, roast tomato +£12

Sides

Roast squash, maple dressing, toasted seeds £6
 Koffman fries, sea salt £6
 New potatoes, parsley butter £7
 Brussels sprouts, chestnuts £7
 Winter leaf salad, pecorino, balsamic dressing £7

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)
 Mango, passion fruit pavlova, whipped coconut cream (v)
 Dark chocolate torte, honeycomb, chantilly (pb)
 Selection of ice creams & sorbets
 British artisanal cheeses, apple chutney, grapes, crispbreads +£7