

# WEEKEND BRUNCH



## HEALTHY

|                                                                 |   |
|-----------------------------------------------------------------|---|
| Chia & quinoa bowl (vg)<br>peach, raspberries & toasted coconut | 6 |
| House granola (v)<br>Greek yoghurt & berries                    | 6 |
| Fresh fruit salad (vg)<br>toasted coconut                       | 6 |

## HEARTY

WITH FREE RANGE EGGS FROM ST. EWE, CORNWALL

|                                                                                                                                   |      |
|-----------------------------------------------------------------------------------------------------------------------------------|------|
| Full English<br>poached eggs, Cumberland sausage, streaky bacon, black pudding, hash brown, field mushrooms, tomato & baked beans | 14   |
| Full Veggie (v)<br>Poached eggs, squash & kale Bubble & Squeak, field mushrooms, tomato & baked beans                             | 13.5 |
| Galloway salt beef hash<br>poached eggs & mustard dressing                                                                        | 9    |
| Squash & kale Bubble & Squeak<br>poached eggs & Hollandaise                                                                       | 7    |
| Crushed avocado on toasted granary (v)<br>poached eggs, chives & chilli                                                           | 10.5 |
| Crushed minted peas & feta on toasted granary (v)<br>poached eggs                                                                 | 10   |
| Galloway grass fed 180g sirloin<br>dripping toast, fried egg & tarragon                                                           | 20   |
| Welsh rarebit toastie<br>Wiltshire ham, Applewood Cheddar, Worcestershire Sauce & fried eggs                                      | 10   |

## DROP SCONE PANCAKES

|                                                    |      |
|----------------------------------------------------|------|
| Traditional buttermilk (v) (gf on request)         |      |
| Roasted pecan & maple butter, beer & treacle bacon | 10.5 |
| Butterscotch, peanut brittle & whipped cream       | 9.5  |
| Mixed citrus fruit, charred orange & clotted cream | 9    |
| Vanilla & cinnamon poached peach, lemon balm       | 9.5  |
| Caramelised banana, dark chocolate & coconut cream | 10   |
| Atlantic smoked salmon, cream cheese & poached egg | 12.5 |
| Seasonal forest berries, baby mint & whipped cream | 9.5  |

## BENEDICTS

|                                                  |    |
|--------------------------------------------------|----|
| Avocado Benedict (v)                             | 10 |
| English ham Benedict                             | 11 |
| Smoked salmon Royale                             | 12 |
| Devon crab Benedict<br>lime Hollandaise & chilli | 15 |

## SIDES

|                              |   |
|------------------------------|---|
| Crushed avocado (vg)         | 3 |
| Roasted field mushrooms (v)  | 3 |
| Beer & treacle streaky bacon | 4 |
| Atlantic smoked salmon       | 4 |
| Cumberland sausages          | 4 |
| Black pudding                | 4 |
| Toasted granary (v)          | 3 |

ADD BOTTOMLESS FIZZ & BLOODY MARYS TO ANY MAIN DISH £18 (2HRS)

## STARTERS

|                                                                                       |         |
|---------------------------------------------------------------------------------------|---------|
| Rock oysters 6 / 12                                                                   | 15 / 25 |
| Rainbow beetroot (vg)<br>heritage carrot, chicory, walnut, grapefruit & toasted seeds | 8.5     |
| Seared Galloway beef fillet<br>house-made piccalilli & toasted hazelnuts              | 9       |
| Crispy squid<br>chilli & lime dip                                                     | 9       |

## MAINS

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| Josper grilled corn-fed chicken breast<br>mixed kale, baby artichokes & celery leaf | 16.5 |
| Galloway grass-fed 250g rib eye<br>Béarnaise & rosemary skin-on-fries               | 28   |
| Fish goujons<br>house-made tartare sauce, peas & skin-on-fries                      | 14.5 |
| Thyme roasted celeriac (vg)<br>maple glazed parsnip, pickled apple & walnut         | 12   |
| Pan-roasted monkfish<br>caramelised turnips, violet potatoes & samphire             | 22   |

## SALADS

|                                                                                                               |      |
|---------------------------------------------------------------------------------------------------------------|------|
| add hot smoked salmon or grilled chicken                                                                      | 4    |
| add grilled Galloway sirloin beef steak                                                                       | 5    |
| Autumn Leaves (vg)<br>Baby spinach, butter lettuce, courgettes, mung bean sprouts, artichokes & pumpkin seeds | 12   |
| Superfood (vg)<br>avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing             | 12.5 |

## BURGERS

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| 45 day dry-aged Dexter beef burger<br>streaky bacon, mature Cheddar, Bloody Mary ketchup & skin of fries | 16.5 |
| Garden pea & kale burger (v)<br>baby gem, spinach, mint yoghurt & house-made veggie crisps               | 13.5 |

## SIDES

|                                                    |     |
|----------------------------------------------------|-----|
| Skin-on-fries (v)                                  | 4   |
| Truffle & Parmesan skin-on-fries                   | 4.5 |
| Crisp lettuce & fresh herbs, mustard dressing (vg) | 3   |
| Tenderstem broccoli, olive & capers (vg)           | 4   |

| COCKTAILS                                                                                    |              | CHAMPAGNE & SPARKLING                                      |          | 125 ml | Bottle |
|----------------------------------------------------------------------------------------------|--------------|------------------------------------------------------------|----------|--------|--------|
| Autumn Cup                                                                                   | 9.5/30 (jug) | NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA    | 7.5      |        | 38     |
| Sipsmith London Cup, figs, orange, blackberries, thyme & Franklin & Sons lemonade            |              | NV Cava, 'Babot', Brut Nature, Penedes, ESP                |          |        | 45     |
| Hugo Spritz                                                                                  | 9.5          | NV Pelegrim, Westwell, Extra Dry, Kent, ENG                |          |        | 55     |
| St Germain Elderflower Liqueur, mint & Prosecco                                              |              | NV Billecart-Salmon, Brut Réserve, Champagne, FRA          | 12       |        | 67     |
| Pom Spritz                                                                                   | 9.5          | NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA            | 12.5     |        | 68     |
| FAIR. Pomegranate liqueur, orange, lemon bitters & soda                                      |              | NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA |          |        | 80     |
| Seasonal Large G&T #20                                                                       | 12.5         |                                                            |          |        |        |
| Stranger & Sons Gin, grapefruit, pink peppercorn & Franklin & Sons light tonic               |              |                                                            |          |        |        |
| Seasonal Large G&T #21                                                                       | 13           |                                                            |          |        |        |
| Botanist Gin, dehydrated apple, sage, Franklin & Sons grapefruit & bergamot tonic            |              |                                                            |          |        |        |
| WHITE                                                                                        |              |                                                            |          |        |        |
| '18 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA                           |              | 6.5                                                        | 17       |        | 24     |
| '16 Grillo, Il Folle, Sicily, ITA                                                            |              | 7                                                          | 19       |        | 27     |
| '18 Viognier, '974', Château Pesquie, Rhône Valley, FRA                                      |              | 7.5                                                        | 20       |        | 30     |
| '18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA                      |              | 8.5                                                        | 24       |        | 35     |
| '16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER                                  |              | 10                                                         | 28       |        | 40     |
| '17 Muscadet, Domaine de Bellevue, Loire Valley, FRA                                         |              | 10.5                                                       | 30       |        | 42     |
| '17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA                           |              | 12                                                         | 33       |        | 48     |
| '16 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA                               |              | 15                                                         | 42       |        | 58     |
| ROSÉ                                                                                         |              | 175 ml                                                     | Carafe   | Bottle |        |
| '18 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA                                |              | 8.5                                                        | 23       |        | 34     |
| '18 Grenache, 'Inspiration', Château de Berne, Provence, FRA                                 |              | 10.5                                                       | 31       |        | 45     |
| '18 Ajaccio, 'Faustine', Comte Abbattucci, Corsica, FRA                                      |              |                                                            |          |        | 65     |
| '18 Bandol, Domaine Tempier, Provence, FRA                                                   |              |                                                            |          |        | 75     |
| '18 Coteaux Varois, Château Fontainebleau, Provence, FRA                                     |              |                                                            | (Magnum) |        | 98     |
| RED                                                                                          |              |                                                            |          |        |        |
| '17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA                    |              | 6.5                                                        | 17       |        | 24     |
| '18 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT                |              | 7                                                          | 19       |        | 27     |
| '17 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA                          |              | 8                                                          | 21       |        | 29     |
| '17 Valpolicella Classico, 'Saseti', Monte dall'Ora, Veneto, ITA                             |              | 9.5                                                        | 26       |        | 38     |
| '15 Rioja, Crianza, Biga de Luberri, Rioja, ESP                                              |              | 10                                                         | 28       |        | 40     |
| '14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA                                 |              | 11                                                         | 30       |        | 45     |
| '15 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA                           |              | 11.5                                                       | 31       |        | 46     |
| '15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA                                   |              | 13                                                         | 37       |        | 54     |
| JUICES & SOFTS                                                                               |              | BEER & CIDER                                               |          | Pint   |        |
| Freshly squeezed juices                                                                      | 4.5          | Braybrooke 'Session Lager', England, 3.8%                  |          |        | 6      |
| Orange / Apple, pear & pineapple / Pear, cucumber, celery & spinach / Carrot, apple & ginger |              | Peroni 'Nastro Azzurro', Lager, Italy 5.1%                 |          |        | 6.5    |
| ChariTea                                                                                     | 4.5          | Five Points Extra Pale Ale, England, 4%                    |          |        | 6.5    |
| Sparkling Iced Mate Tea                                                                      |              | Meantime 'Yakima Red', Red Ale, England, 4.1%              |          |        | 5.5    |
| LemonAid                                                                                     | 4.5          | Guinness Stout, Ireland, 4.2%                              |          |        | 5.5    |
| Lime                                                                                         |              | Hoxton Cidersmiths 'Harry Masters Jersey', England 5%      |          |        | 5.2    |