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## BAR WEEKEND BRUNCH 10am until 3pm

|   |      |   |      |
|---|------|---|------|
| TOASTED SOURDOUGH v<br>seasonal London preserves                                | 3.5  | EGGS ON TOASTED SOURDOUGH v<br>poached or scrambled   | 6.5  |
| BREAKFAST PASTRIES v<br>seasonal London preserves                               | 3.5  | FULL ENGLISH<br>Lake District bacon, Cumberland sausage,<br>black pudding, Clarence Court eggs,<br>homemade baked beans, mushrooms,<br>tomatoes, toasted London sourdough | 14.5 |
| PANCAKES AND BANANA v<br>Chantilly cream and maple syrup                        | 9.5  | VEGAN TOFU SCRAMBLE ve<br>steamed broccoli, cherry tomatoes,<br>spinach, mushrooms, homemade baked<br>beans, toasted London sourdough                                     | 12.5 |
| PANCAKES AND LAKE DISTRICT BACON<br>maple syrup                                 | 12   | EXTRAS<br>add avocado puree, mushrooms,<br>homemade baked beans, Cumberland<br>sausage or Lake District bacon   | +3.5 |
| EGGS FLORENTINE v<br>poached eggs, steamed spinach, brioche<br>and hollandaise  | 10.5 | Scottish smoked salmon  | +6   |
| EGGS BENEDICT<br>poached eggs, Lake District ham, brioche<br>and hollandaise    | 10.5 |   |      |
| EGGS ROYALE<br>poached eggs, Scottish smoked salmon,<br>brioche and hollandaise | 13.5 |   |      |

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## SNACKS from 12pm

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|---|-------------|
| MANZANILLA OLIVES ve ngc                                  | 4.5         |
| SWEET POTATO CRISPS ve ngc                                | 4           |
| SALT AND PEPPER CASHEWS ve ngc                            | 5.5         |
| SKINNY CHIPS ve ngc<br>with Parmesan and truffle oil v gf | 5.5<br>+2.5 |
| GLOUCESTER OLD SPOT<br>SAUSAGE ROLL                       | 6.5         |

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## LUNCH from 12pm

|   |      |
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| CAESAR SALAD<br>Cos lettuce, Parmesan, anchovy<br>dressing and croutons*  | 12.5 |
| add Kentish chicken +3.5   tiger prawns +4                                |      |
| HIGHLAND VENISON PIE<br>puff pastry top, tenderstem broccoli              | 17.5 |
| CURIOUS BREW BATTERED HADDOCK<br>chunky chips, crushed peas, tartar sauce | 18.5 |

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## SUNDAY ROASTS

|   |    |
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| ROAST KENTISH CHICKEN<br>roast potatoes, pork and sage stuffing,<br>carrot, Swiss chard, Yorkshire pudding<br>and homemade gravy                                    | 25 |
| ROAST SCOTTISH SIRLOIN<br>roast potatoes, parsley and breadcrumb<br>bone marrow, carrot, Swiss chard, Yorkshire<br>pudding, homemade gravy and horseradish<br>cream | 27 |

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## COCKTAILS

|   |      |
|---|------|
| MIMOSA, BELLINI, ROSSINI  | 10.5 |
| SWAN BLOODY MARY<br>our ten ingredient recipe with celery<br>and olive                        | 12.5 |
| BREAKFAST MARTINI<br>marmalade, fresh orange, lemon,<br>Jensen dry gin, Cointreau, grapefruit | 12.5 |

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## SWEET

|   |     |   |     |
|---|-----|---|-----|
| CHOCOLATE CHERRY CHRISTMAS<br>PUDDING vanilla custard v | 6.5 | HOMEMADE SCONES v<br>clotted Devonshire cream and<br>seasonal jam <small>served until 6pm</small>             | 4.5 |
| BLOOD ORANGE POSSET<br>sage shortbread ve ngc           | 6.5 | THREE DARK CHOCOLATE TRUFFLES<br>ve ngc   | 3   |
| TART OF DAY   | 6.5 | ICE CREAM & SORBET per scoop<br>vanilla, dark chocolate, strawberry v ngc<br>lemon or raspberry sorbet ve ngc | 3   |

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v: vegetarian | ve: vegan | ngc: non gluten containing. Please advise of any dietary requirements or allergies.

A discretionary 12.5% service charge will be added to your bill.