

## BRUNCH

2 courses £38

3 courses £45

### STARTERS

Crushed avocado on toasted sourdough VE  
roasted vine tomatoes, chilli jam & "feta"

Healthy banana split VE  
homemade granola, coconut yoghurt,  
berries, peanut butter dressing

Severn & Wye smoked salmon  
homemade Guinness bread, crème fraiche

Vanilla chia pudding VE  
maple walnuts, caramelized banana, honeycomb

Smoked haddock hash  
spinach, crispy capers, poached egg, saffron mayo

### THE EGGS

**1 egg as starter, 2 eggs as main**

*St Ives eggs classic English muffin, homemade hollandaise*

Royal  
Severn & Wye smoked salmon

Benedict  
Kessler ham

Florentine V  
sautéed spinach

Bloomsbury  
butter poached native lobster | £10 supplement per egg

### MAINS

Shakshuka V  
whipped Greek yoghurt, grilled flat bread, chopped coriander

Croque madam  
Kessler ham, bechamel, duck egg

Native lobster roll  
Marie rose sauce, avocado, lettuce  
*£10 supplement*

Buttermilk pancakes crispy bacon  
blueberries, maple syrup

Wild mushroom & Sharpham spelt risotto V/VE  
truffle & parmesan crisps, tarragon oil

### DESSERT

Almond panna cotta V  
apricot sorbet, almond crumbs, blossom honey

Malt and spelt tart V  
cocoa & Guinness ice cream

Classic vanilla crème brûlée V  
Irish butter shortbread

Cru virunga chocolate fondant V  
brown butter caramel, buttermilk ice cream, cocoa tuile

Coffee breast parisien V  
praline, five farms caramel sauce

French toast V  
berry compote, vanilla Chantilly cream, maple syrup

Prices in British Pound Sterling £  
Some of our menu items may contain allergens;  
further information is available upon request.