



## Brunch d'Argent

Bloody Mary 13.00

Mimosa 13.00

Espresso Martini 13.00

Aperol Spritz 13.00

### Pancake

*Crispy streaky bacon, maple syrup, lemon zest*

### Avocado v

*Smashed avocado, tomato & coriander salsa, soft poached eggs, hollandaise, toasted sourdough*

### Crab

*Devon crab vol au vent, celery and Granny Smith salad, cocktail sauce dressing*

### Tomate v/vg

*Nutbourne Nursery British heritage tomato salad, buffalo milk burrata, black olive oil, basil pesto*

### Prawn

*Five Bouquet prawns, mayonnaise, lemon wedge*

### Royale Benedict

*Soft poached eggs, smoked salmon, muffin, hollandaise sauce*

### Huîtres

*6 Colchester Rock oysters, served with lemon and mignonette – (10 supplement)*

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### Omelette

*Three Clarence eggs, wild mushroom, green asparagus, wild garlic*

### Croque Madame

*Cured ham, Gruyere cheese and béchamel toast, pan-fried egg*

### Rosti v/vg

*Potato rosti, crushed spicy butternut squash, poached egg, spinach, mint and cucumber yoghurt*

### Saucisse de Diot

*Artisanal Diot sausages, creamy mash potato, red wine sauce*

### Salmon

*Lightly smoked salmon, heritage beetroot, cucumber, confit lemon, teriyaki and coriander dressing*

### Souris d'agneau

*Garlic and rosemary slow cooked lamb shank, chive pomme purée*

### Côte de bœuf – serves 2

*800g North Somerset Charolais rib-eye on the bone, 42 days dry-aged, pommes frites – (25pp supplement)*

Extra fine green beans 6.00

Heritage tomato salad 5.00

Pommes frites 5.00

Gratin dauphinois 5.50

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### Strawberries

*English strawberry salad, Chantilly, chocolate sauce*

### Brownie v/vg

*Dark chocolate and pecan nut brownie, vanilla ice-cream*

### Crème brûlée

*Vanilla crème brûlée, lemon madeleines*

### Chocolate fondant

*Warm dark chocolate fondant, pistachio ice cream*

### Rhubarbe

*Poached rhubarb, vanilla yoghurt, blood orange sorbet, meringue, timut pepper*

### Pineapple v/vg

*Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet*

**2 Courses 29.50 3 Courses 34.50**

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill