

BRUNCH MENU

From 12pm until 5pm

Mimosa | 14.50
Espresso Martini | 14.50
Bloody Mary | 14.50



Bellini | 14.50
strawberry/raspberry/peach
Breakfast Martini | 14.50
Tommy's Margarita | 14.50

TO SHARE

Merguez sausages, minty Tzatziki | 9
Crispy Brie bites, sun dried tomato pesto (v) | 8
Beetroot falafel, herb yogurt, mango salad (vg) | 8
Morecombe Bay potted shrimps, granary toast | 9.5

Croque Monsieur | 14 Croque Madame | 16.50

Eggs Forestiere (v) | 19
truffle hollandaise

Smoked haddock & salmon fishcake | 20
poached egg & hollandaise sauce

RAILS Burrito | 20
chorizo, scrambled egg, avocado, Applewood smoked cheddar, chipotle mayo

Sirloin Steak Baguette | 21
caramelised onions and horseradish sauce

Grilled halloumi and Avocado on toast | 19
cucumber, hazelnuts

Veal Chop a la Milanese, fried egg | 22

Tenderstem Broccoli & Freekeh Superfood Salad (vg) | 19
radish, rocket, toasted almonds, pomegranate, cider apple dressing, tortilla basket

French Toast, blueberries, cinnamon crème fraiche (v) | 16

TO SHARE

Free range whole chicken, roast potatoes, salad, jus (gf) | 42

Beef Wellington, red wine jus | 90

SIDES

Fried Green Beans with
Miso Aioli | 5

Sweet potato
fries (vg, gf) | 5

Chunky avocado,
tomato and red onion
salad (vg, gf) | 5

Roast potatoes
(vg, gf) | 5

Sauteed spinach, Chilli
and Garlic (vg, gf) | 5

DESSERTS

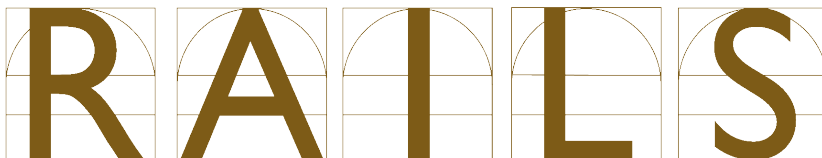
Bergamot Posset
(v, gf) | 6

Apple Crumble, crème
anglaise (vg, gf) | 8

Selection of Ice Cream/
Sorbets | 6

Selection of Seasonal Cheeses
with quince jelly & crackers | 15

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.



Restaurant & Little Bar