

BRUNCH SET MENU

SUNDAY & BANK HOLIDAYS 10AM - 4PM



COURSES £ 27.50 COURSES £29.50



CARAFE (375ML) OF VIN DE TABLE £15

PALOMIN

OLMECA ALTOS PLATA TEQUILA, COINTREAU, AGAVE, PINK GRAPEFRUIT, SODA WATER £9.50

SUNSHINE

BEEFEATER GIN, YELLOW CHARTREUSE, ELDERFLOWER CORDIAL, ORANGE, LEMON £9.50

STARTERS

FRESH FRUIT SALAD

Mascarpone and pomegranate

GRANOLA

Chantilly cream, mixed berries and cinnamon spiced pear compote

FRESHLY BAKED PASTRIES

selection of freshly baked mini pastries

MAINS

BENEDICT WITH FRITES

roasted ham or crushed avocado, poached eggs, muffins and hollandaise sauce

CROQUE MONSIEUR

pommes frites, mixed leaf salad

OAK SMOKED SALMON

scrambled eggs, granary toast and chives

DESSERTS

WARM CHOCOLATE BROWNIE

Chantilly cream and caramel sauce

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry

CRÈME BRÛLÉE

caramelised sugar crust

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Available for a maximum of 7 guests.

