

WEEKEND BRUNCH

11am-4pm Saturday & Sunday

BREAKFAST MARTINI | BUCKS FIZZ | BELLINI | BLOODY MARY 8.50

CHAMPAGNE BRUNCH 70 FOR TWO

One dish per person from our **EGGS & BRUNCH SECTION** includes a bottle of Billecart-Salmon Champagne, tea or coffee

FIRST COURSES & SMALLER DISHES

BROCCOLI SOUP poached Cacklebean egg, goats cheese, toasted almonds and marmite soldiers **8.50**

CORNISH FISH SOUP rouille & croutons **9**

WALDORF SALAD chicory, blue cheese dressing **10**

SEVERN & WYE SMOKED MACKEREL pickled quail's egg, beets, horseradish & crème fraiche **11**

ORANGE & TARRAGON GRAVADLAX soda bread **8**

POMEGRANATE MOLASSES GRILLED AUBERGINE chermoula, shaved vegetables & sumac **9.50**

BURRATA, Woodall's air-dried ham, figs, balsamic & walnuts **14**

EGGS & BRUNCH

EGGS - Benedict **10** | Florentine **10** | Royale **14**

Dorset Lobster Benedict **25** (10 supplement on Champagne Brunch)

FULL ENGLISH BREAKFAST eggs – any style, Paddock Farm sausage, smoked free range bacon, slow roast tomato, Stornoway black pudding, Portobello mushroom, white or granary toast **17**

VEGETARIAN FULL ENGLISH eggs – any style, baked Portobello mushroom, slow roast tomato, spinach, baked beans and crushed avocado, white or granary toast **16**

ON TOAST

CRUSHED AVOCADO roast tomatoes, poached egg & pesto **11.50**

PORTOBELLO MUSHROOMS Stilton & watercress **11**

DARTMOUTH CRAB & crushed avocado **12.50**

MACSWEEN'S HAGGIS fried duck's egg **10**

BRIOCHE EGGY BREAD banana, pecans & salted caramel **8.50**

IRISH POTATO CAKES grilled smoked bacon and fried eggs **12**

BRAISED SMOKEY BUTTER BEANS two poached eggs & pumpkin seeds **12**

POACHED FILLET OF SMOKED HADDOCK sautéed potatoes, poached egg & grain mustard sauce **14**

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LARGER DISHES

NATIVE BREED BEEF HAMBURGER smoked bacon, Keen's cheddar, smoked tomato relish, fries **14.50**

BUTTERMILK FRIED CHICKEN BURGER Asian slaw, fries **14.50**

PORK CHEEKS BRAISED WITH HONEY AND CLOVES, black pudding & caramelised cox's apple **21**

TODAY'S CUTS OF BEEF grass-fed native breed, minimum 28-day dry-aged, béarnaise sauce, hand cut beef dripping chips **market price**

PAN-FRIED POTATO GNOCCHI, baked squash, chanterelles & sage **18**

GRILLED MARKET FISH, Meunière sauce **market price**

PLUM + SPILT MILK SUNDAY ROAST

All Served with Duck fat roast potatoes, Yorkshire pudding, gravy & seasonal vegetables

28-day aged native breed Yorkshire beef sirloin **24**

Slow roast Suffolk pork belly **22**

SHARING SUNDAY FEASTS

Mixed pork belly and roast beef platter, extra potatoes & stuffing (minimum 2 people) **26pp**

Herb-fed whole free range chicken, brined & butter roasted breasts, duck fat confit legs, slow roasted garlic bread sauce, gravy (for 2 people) **55**

28-day aged native breed Chateaubriand of beef (for 2 people) **75**

Available on Sundays only

SIDES

Hand cut beef dripping chips **4.50** | Baked squash, hazelnuts & sage **4.50**

Buttered seasonal greens **4.50** | Sauteed new potatoes **4.50**

Bacon **3** | Sausage **3** | Tomato **2.50** | Avocado **3** | Eggs **3.50**

Smoked paprika fries **4.50** | Devilled mushrooms **3** | Beans **2.50**

Rarebit fingers **7** | Toast **4.50** | Rosemary fries **4.50**