

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

CREAMED CAULIFLOWER SOUP hazelnuts & truffle oil 8.50

CORNISH FISH SOUP rouille & croutons 9

WALDORF SALAD chicory, blue cheese dressing 10

HOT SMOKED SALMON shaved fennel, cox's apple, dill & mustard vinaigrette 11

ORANGE & TARRAGON GRAVADLAX soda bread 8

POMEGRANATE MOLASSES GRILLED AUBERGINE chermoula, shaved vegetables & sumac 9.50

BURRATA Woodall's air-dried ham, pickled girolles & pine nuts 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 & 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 Sriracha mayonnaise Asian slaw, fries 14.50

PORK CHEEKS braised with honey and cloves, orange & mustard-glazed root vegetables 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 roasted free range Gloucester Old Spot pork belly 22

SHARING SUNDAY FEASTS

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

Springfield Farm 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 | Honey roasted carrots & parsnips 4.50

Buttered seasonal greens 4.50 | Sautéed 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