

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

WHITE BEAN, CELERIAC & MUSTARD SOUP
watercress oil, white bean vinaigrette 8.50

CORNISH FISH SOUP rouille & croutons 9

WALDORF SALAD chicory, blue cheese dressing 10

HAND-PICKED DEVON CRAB
potato rosti, brown crab mayonnaise, shaved radish & soft herbs 15

ORANGE & TARRAGON GRAVADLAX soda bread 8

CRISPY PORK BELLY Macsween's haggis,
turnip & pear remoulade, whisky mayonnaise 11

GRILLED LONDON HALLOUMI chicory, blood
orange & pistachio salad, pomegranate dressing 10

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 with Yorkshire rhubarb, PX sherry,
Jerusalem artichoke & curly kale **19**

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 salsify, baby
spinach, parsley & sunflower seed pesto **18**

GRILLED MARKET FISH Meunière sauce **market price**

PLUM + SPILT MILK SUNDAY ROAST

*All Served with Duck fat roast potatoes, York hire 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** | Heritage carrots, orange & coriander **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** | Beans **2.50**

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