

PLUM + SPILT MILK

WEEKEND BRUNCH

BREAKFAST MARTINI | BUCKS FIZZ | BELLINI | BLOODY MARY 8.50

FIRST COURSES & SMALLER DISHES

WILD GARLIC & PEA SOUP Jersey Royals and crème fraîche 8.50

LONDON BURRATA Isle of Wight tomatoes, pesto 12

ISLE OF WIGHT ASPARAGUS poached Cacklebean egg, brown butter hollandaise 12

ORANGE & TARRAGON GRAVADLAX soda bread 8

EGGS & BRUNCH

EGGS - Benedict 10 | Florentine 10 | Royale 14

ON TOAST

CRUSHED AVOCADO on granary toast, sun-dried tomato, feta, hazlenut dukkah, poached egg 11.50

PORTOBELLO MUSHROOMS Stilton & watercress 11

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

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

BRIOCHE EGGY BREAD banana, pecans & salted caramel 8.50

SCRAMBLED EGGS Severn & Wye smoked salmon, granary toast 14

BAKED SWEETCORN FRITTERS bean salsa, two poached eggs 12.50

NATIVE BREED BEEF HAMBURGER smoked bacon, Double Gloucester, pickles, GNH burger sauce, fries 14.50

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

SIDES

Buttered seasonal greens 4.50 | Sauteed new potatoes 4.50 | Bacon 3 | Sausage 3

Tomato 2.50 | Avocado 3 | Eggs 3.50 | Rarebit fingers 7 | Beans 2.50 | Toast 4.50

Hand cut beef dripping chips 4.50 | Rosemary fries 4.50 | Smoked paprika fries 4.50

Chef Director: Mark Sargeant

If you require further information on ingredients which may cause allergy or intolerance, please speak to a member of our staff before placing your order. If you do have an allergy or intolerance it would be helpful if you inform a member of staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation.

A discretionary gratuity of 12.5% will be added to your bill.