

PLUM + SPILT MILK

WEEKEND BRUNCH

11am - 4pm Saturday & Sunday

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.