

WEEKEND BRUNCH

11am-4pm Saturday & Sunday

BREAKFAST MARTINI | BUCKS FIZZ | BELLINI | BLOODY MARY 10

CHAMPAGNE BRUNCH 75 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

SMOKED AUBERGINE & ROASTED ISLE OF WIGHT TOMATO SOUP
tapenade crostini 8.50

SPICED CORNISH FISH SOUP rouille & croutons 9

LONDON BURRATA fresh peas, crisp air-dried ham,
saffron pickled onions & gremolata 12.50

ORANGE & TARRAGON GRAVADLAX soda bread 8

GRILLED COURGETTES basil & coconut yoghurt, broad beans,
almonds, preserved lemon 10

SEARED LOCH FYNE SCALLOPS roasted cauliflower,
samphire & sherry vinegar caramel 17

CREAMED SMOKED HADDOCK 'EN-COCOTTE' poached egg,
hollandaise sauce & sea purslane 9.50

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, Doreen's
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 on granary toast, sun-dried tomato,
feta, hazelnut dukkah, poached egg 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

BAKED SWEETCORN FRITTERS bean salsa, two poached eggs 12.50

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, Double Gloucester,
pickles, GNH burger sauce, fries 14.50

BUTTERMILK FRIED CHICKEN BURGER Sriracha mayonnaise
Asian slaw, fries 14.50

BUTTER-POACHED BREAST OF SPRINGFIELD FARM CHICKEN grilled baby gem,
smoked bacon & petit pois à la française 23

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 roasted peppers, courgettes,
pesto, fresh goat's cheese 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

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