

PLUM + SPILT MILK

WEEKEND BRUNCH

11am - 3pm Saturday & Sunday

BREAKFAST MARTINI | BUCKS FIZZ | BELLINI | BLOODY MARY 10

CHAMPAGNE BRUNCH 75 FOR TWO

One dish per person from our **BRUNCH** section includes a bottle of Billecart-Salmon Champagne, tea or coffee

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**

Available on Sundays only

BRUNCH

EGGS - Benedict **10** | Florentine **10** | Royale **14**

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**

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

BRIOCHE EGGY BREAD banana, pecans & salted caramel **8.50**

IRISH POTATO CAKES grilled smoked bacon & fried eggs **12**

POACHED FILLET OF SMOKED HADDOCK sautéed potatoes, poached egg & grain mustard sauce **14**

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

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

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

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

TODAY'S CUT OF BEEF grass-fed native breed, minimum 28-day dry-aged, béarnaise sauce, hand cut beef dripping chips **marketprice**

PAN-FRIED POTATO GNOCCHI roasted peppers, courgettes, pesto, fresh goat's cheese **18**

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