

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 Yorkshire 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**

SEVERN & WYE SMOKED SALMON scrambled egg, granary toast **14**

CHORIZO & POTATO HASH caramelised onions, spinach, fried egg **13**

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

BRIXHAM GURNARD grilled baby gem, warm tartare sauce, lemon oil **16**

MISO BAKED AUBERGINE Essex quinoa, asian greens, edamame, pickled red cabbage, sweet potato, toasted sesame **18**

NATIVE BREED BEEF HAMBURGER smoked bacon, Red Leicester, pickles, GNH burger sauce, fries **14.50**

5OZ GRASS-FED NATIVE BREED DENVER STEAK béarnaise sauce, roasted shallot, hand cut beef dripping chips **18**

PAN-FRIED POTATO GNOCCHI jerusalem artichokes, sun-dried tomatoes, baby spinach & Ticklemore cheese **19**

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