

BOTTOMLESS BRUNCH

Sat 10 – 4

COCKTAILS

Single £7.5 / Bottomless £22

Pink Apple Fizz - Prosecco, apple, cranberry, cinnamon, lemon

Summer Cup – Spiced Gin, apricot, lemonade, fresh fruit

Hound Dog - Whisky, Aperol, grapefruit

MAINS

Eggy bread, smoked bacon, caramelised banana, maple syrup £9.5

Cherry pancakes, lemon curd, crème fraiche £9

Cumberland sausage wheel, bubble and squeak, kohlrabi pickle, mustard, fried egg £11

Avocado on organic sourdough toast, Devon chilli, cucumber, aged feta £9

Chalk Farm smoked salmon, soda bread, cream cheese, dill £10.5

Cornish new potato and fresh pea hash, barrel aged feta, poached egg £10

Baked eggs, spinach, courgette, Oglesfield cheese, green chilli £9

Hung Dorset yoghurt, poached eggs, marinated red peppers, urfa biber chilli, sourdough £9.5

Sweet potato & kale rostis, hung Dorset yoghurt, spring onion & Sussex tomato salsa £10

Flank steak, potato cake, spinach, mushrooms, double yolker £14

SIDES

Smoked bacon £3.5

Avocado £3.5

Chalk Farm smoked salmon £4.5

Garlic fries £4.5

Extra egg £1.5

DESSERTS

Dark chocolate fondant, vanilla ice cream, honeycomb £6

Green cardamom panna cotta, elderflower, peaches £5.5

Cherry & lemon curd cheesecake £5.5

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform your waiter of any food allergies before ordering.