

WEEKEND BRUNCH

Saturday 9-3 / Sunday 9-4

FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries & honey 6.75

Jumbo oat porridge, bananas, honey & cinnamon 4.25 (oat milk, bonsoy or homemade almond milk +0.60)

Tofu poke bowl - quinoa, edamame, pickled cucumber, avocado, radish, coriander & sesame seeds 9.25

Fluffy pancake, ricotta, mixed berries, maple syrup 9.5

EGGS Our eggs are old breed Burford Browns from Clarence Court

Eggs poached or fried, sourdough toast* 6

Scrambled eggs, sourdough toast* 7.5

Breakfast - two eggs any style, Barret's sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 12.5

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 12.5

Waffle, maple glazed bacon, poached eggs & Haas avocado 14

Eggs Benedict (single) 6.5 (double) 13

Eggs Florentine (single) 6 (double) 12

Eggs Royale (single) 7.50 (double) 15

Shakshuka with harissa yoghurt & sourdough toast* 10.5

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 10.25 GF

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 9.5

Haas avocado with tomato, spring onion & coriander salsa 8.75

Fresh crab, poached egg & hollandaise 9.75

Haas avocado, sweet potato hummus, two poached eggs & dukkah 10.25 (contains nuts)

Severn & Wye smoked salmon with scrambled eggs 13.5

*Gluten free bread available Add 1.5

Add egg, roast tomato, Portobello mushrooms, sausage, baked beans +2 each

Add bacon, avocado, spinach, halloumi +4 each

Add chorizo + 5

Add mixed berries +4.5

Add Severn & Wye smoked salmon +6

PASTRIES

Croissant 2.5 Pain au chocolat 2.75 Pain au raisin 2.5

All prices are inclusive of VAT at 20% A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 7.5p per £1 for credit card charges & administration costs relating to distribution of the Tronc. The company does not profit from this)

APÉRITIFS from 10am

COCKTAIL OF THE MONTH - White Sangria 8.5

White wine, Brandy, peach, grapes, apple & mint

Bloody Mary 9.5

Passion fruit Bellini 9.5

NV Brut Champagne Brocard Pierre Cote des Bar 10.5 125ml

2016 Rathfinny Rosé Brut, Sussex England 10.5 125ml

We have a full wine list and drinks list available

LUNCH from 11am

Soup of the day (see blackboard) 6.75 GF

Endive, Roquefort & candied pecan salad 7.5/10.25 GF

Greenberry salad (see blackboard) GF

Chicken, avocado & pumpkin seed salad 9/13 GF

Wild rice, quinoa, butternut squash, goats cheese, spring onion, rocket, mint & pomegranate salad 8.25/11.75 GF

Roast cauliflower, herbs, radish, dukkah, & sweet potato hummus 8.25/11.75 (contains nuts)

Chicken liver parfait, seasonal chutney & toast 7

Pickled herrings, beetroot & horseradish relish, sourdough toast 8 *gluten free toast add 1.5*

Severn & Wye smoked salmon bagel, cream cheese, dill, red onion, capers & lemon 8

Reuben sandwich, cowboy pickles 13

Moroccan spiced lamb burger, pickled cucumber, harissa mayo & sweet potato fries 15

Longhorn beef burger, burger relish, crispy shallot, pickled red onions & skin on fries 14 +bacon 1.5

Soba noodles, shiitake & wakame, soy & Sake broth 12.75

SIDES

Tenderstem broccoli, pistachio, chilli & mint butter 5.5

Mixed leaves 3 Imam Bayaldi 4

Skin on fries 4 Sweet potato fries 5 All sides GF

CHEESE, PUDDING & ICE CREAM

Cheese selection, seasonal chutney. oatcakes 9

Valrhona chocolate brownie, salted caramel ice cream 6.75 GF

New York style cheesecake, Poached rhubarb 6

Strawberry trifle 6.5

Orange & almond cake, creme fraiche 5.5 GF

Morfu'd's ice cream and sorbets GF

Scoops: one 2.75 two 4.5 three 5.75 See blackboard

Vegetarian Vegan GF Gluten free

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before ordering please speak to us about any food allergies or intolerance.

Unfortunately we may not be able to give tables away to customers who are not dining with us. Changes or substitutes on the menu are politely declined during weekend brunch service.

