

BRUNCH MENU



Snacks

Smoked almonds (v)
3

Pitted olives (v)
4

Sourdough bread, butter, preserve (v)
4

Eggs

Egg duxelle: "egg Maintenon"
Egg mollet served on confit new potatoes with mushrooms duxelle, shaved mushrooms, Hollandaise sauce.

7.5

Avocado eggs toast
Poached egg, coriander guacamole, grilled sourdough bread, red pepper jam Buttermilk, roasted squash, mozzarella pearls, Smoked almonds.

11.5

Eggs Royale
Smoked salmon on toasted English muffin, baby spinach red pepper Hollandaise, Poached eggs, green basil oil

12.5

Pancakes

Tonka bean and chocolate pancakes
Double pancakes, tonka and chocolate mousse, strawberry, mandarin, white chocolate cream.

11

Coconut and forest fruits pancakes
Double pancakes served with a coconut gel, homemade forest fruit jam and maple syrup

11

Duck Pancakes

Slow cooked duck leg on pancake. Wilted spinach, fried egg, celeriac remoulade, mixed leaves salad and maple syrup

16.5

Everything Else

French Toast
Caramelised french toast, pear and dates compote, whipped ricotta, almonds, confit pear

12

Grilled Full English
Homemade smoky beans, wilted spinach, grilled sourdough bread, mini bubble and squeak, stuffed confit mushrooms, cherry tomatoes fried free range eggs, free range sausage and rashers

12.5

Sweet potato gnocchi (v)
mushrooms, chilli, smoked almonds, Pecorino (v)

14

Buttermilk fried free-range chicken burger
Fermented cabbage slaw, spicy miso aioli, skin-on fries

13.5

4oz beef burger
Cheddar, baby gem, pickles house bbq sauce, skin-on fries

14.5

Sides and Extras

Free-range hen's egg 1.5

Half avocado 2

Scottish smoked salmon 4.5

Skin-on fries 4

Smoky Beans 4

Green salad 4

House spicy miso 1

House bbq sauce 1