BRUNCH MENU
2 COURSE £53 - 3 COURSE £58

Add Bottomless
£30 Per Person
Bubbles / Bellinis / Rossinis /Aperol Spritz

First Bites

Hash Brown *1011 kcal (v)*
Our hash brown, garlic butter, smoked applewood cheddar
mushroom duxelle, poached egg, salsa verde hollandaise

Patty/Pasty *782 kcal*
Puff pastry hot pocket, spiced beef ragu
chopped cheese, jerk dipping sauce

Taco *602 kcal (vg)*
Pulled BBQ spiced jackfruit, coriander chimichurri
soft taco, pico de gallo, courgette guacamole

Bao *652 kcal*
English breakfast bao, house cumberland sausage
bacon, cheese, field mushroom, roast tomatoes, horseradish

Croquettes *604 kcal (v)*
Aged Montgomery cheddar and black truffle croquettes
smoked tomato chutney, truffle dressing, watercress

Rosti *422 kcal*
London oak-smoked salmon, potato rösti
crème fraiche, lime, capers, dill, Avruga caviar

Patatas Bravas *1002 kcal*
Fried Agria potatoes, preserved lemon aioli
tomato, calamari & house chorizo ragu

Galette *1375 kcal*
Buckwheat French crepe, pulled Ham hock
grain mustard & parsley, garlic cream cheese

Second Bites

Fritter *448 kcal (vg)*
Fried chickpea and sweetcorn fritter, chilli, garlic
plant-based feta & cucumber salad, saffron aioli

Focaccia *741 kcal*
Rosemary focaccia, Mortadella, burrata
whipped pistachio, rocket, grana Padano

Sando *1817 kcal*
King prawn katsu sando, sesame, coriander
lemon coleslaw, wasabi tonkatsu tartare sauce

Lobster Bun *824 kcal*
Native lobster and prawns, sambal cocktail sauce
smoked tomatoes, baby gem, brioche bun

Paratha *2776 kcal*
Panko-fried chicken "burger", butter chicken sauce
crisp paratha pastry, raita, red onion and coriander

Brioche *1103 kcal*
Pain Perdu French toast, crushed avocado
fried St Ewes egg, chili, garlic, and spring onion

Gnocchi *462 kcal (vg)*
Rice flour gnocchi, preserved porcini cream
roasted cep mushrooms, Jerusalem artichokes
Add Winter black truffle 10

Steak, Egg & Chips *(Supplement £25) 2161 kcal*
300g, dry-aged Black Angus Rib-eye, St Ewes fried egg
peppercorn sauce, rosemary & garlic chips

T-Bone *(For two) (Supplement £35 per person) 5644 kcal*
1kg, 42 day dry-aged, grass-fed Charolais T-Bone
baby gem, chips, peppercorn sauce

Sweet Bites

Millionaires Madelines *975 kcal (v)*
Warm sticky toffee madelines, chocolate drops
caramel sauce, rum & raisin ice cream

Raspberry Kiss *513 kcal*
Raspberry crémeux, passion fruit, mango compote

Doughnut *829 kcal (v)*
House sugared doughnut, tahini caramel,
crispy cornflakes, cereal milk creme patissiere

Pineapple *794 kcal (vg)*
All spiced poached pineapple, coconut and passionfruit sorbet
Arbequina olive oil, vanilla whip, banana caramel

Black Forest *361 kcal (v)*
Chocolate choux bun, Morello cherry sorbet
chantilly cream, Amarena cherries

Banana Bread *972 kcal (v)*
Warm banana bread, Biscoff crumble, caramelised banana
vanilla mascarpone Chantilly

Crème Brûlée *800 kcal (v)*
Vanilla Crème Brulee, gingerbread crumble
cinnamon ice cream

In Addition

Chips *1008 kcal (vg)* 8
Rosmey and garlic salt

Tomato *131 kcal ((v)* 8
Winter tomato salad goats curd, red onion, chili

Eggs *159 kcal (v)* 4
Two St Ewes poached eggs

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes may contain an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. (VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.
Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.