



Two courses for 20
Three courses for 25
Bottomless Prosecco for 15pp

Saxy Brunch

Starters

Selection of artisan Bread & butter - 3.50

Greek yoghurt, gluten free granola, berry compote

Smoked salmon, scrambled eggs

Egg Skylon, Bayonne ham, poached egg, hollandaise

Egg Florentine, spinach, poached egg, super seeds, hollandaise

Egg RFH salmon, poached egg, roe, hollandaise

Woodland mushrooms, duck egg, grilled focaccia, red wine

Quinoa, avocado, orange, fennel salad

Beef tartare, grilled sourdough

Chicken Caesar, anchovies, Parmesan

Sides each 4

Avocado, Pancetta, Seasonal greens, triple cooked chips, Braised red cabbage, Tomato salad

Mains

Saturday fry-up - Cumberland chipolatas, streaky bacon, black pudding, confit tomatoes, field mushrooms, sunny side up eggs

Butternut squash tortellini, citrus butter, toasted seeds

Shetland mussels, chilli, parsley

Bream fillet, fennel herb salad

Fish cake, whole grain mustard sauce

Grilled baby chicken, lemon, tarragon

Confit duck leg, lentils, madeira vinaigrette

Steak 'n' eggs – flat iron steak, fried hen's egg, cherry tomatoes

Rib eye steak, 10oz, café de Paris butter, caramelized shallots (supplement 5)

Sweets

Waffle, caramelised apples, vanilla mascarpone cream,

Double chocolate brownie, salted caramel sauce

Colonel `triple citrus sorbet, ketel one`

Pineapple carpaccio, chilli, salted almonds

Weekend Sundae `ice cream, meringue, cream, biscuits`