



CURED CHARCUTERIE PLATTER

"Cannon & Cannon is a modern British charcuterie that uses the highest welfare British meats. All their products are cut, cured, smoked and hung at their butchery in London's iconic Borough Market." Sourdough toast, pickles, remoulade

16

BRITISH ISLES CHEESE

"Our celebration of cheeses individually sourced, from small producers throughout the British Isles served with crackers & grapes."

Aged Comté, Stilton, grapes, celery, crackers

10.50

BRUNCH COCKTAILS

Mimosa	12.5
Bellini	12.5
Cosmopolitan	12.5
Espresso Martini	13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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EGGS & STARTERS

Scottish Smoked Salmon / capers, shallots, lemon (gf)
Eggs Florentine / baby spinach, super seeds (v)
Winter Vegetable Broth (vg/gf)
Crushed avocado / toasted corn bread, poached eggs, hot sauce, coriander (v)
Burrata / honey, kale pesto, herb salad (v/gf)
Roast Sweet Potato / coconut yoghurt, herb vinaigrette, mango chutney (vg)

MAINS

Grilled Flat Iron Steak / green beans, red wine jus
Potato Gnocchi / wild mushrooms, hazelnut, truffle cream (vg/gf)
Braised Guinea Fowl Leg / buttered mash, bourguignon sauce
Yorkshire Trout Fillet / leek fondue, lemongrass (gf)
Skylon Beef Burger / cheddar, little gem, red onion, pickle, fries
Winter Vegetable Curry / steamed rice, papadums, toasted almonds (vg/gf)
Poached Cod / mussel sauce, crushed potatoes, pickled ginger (gf)

Roast Beef * / Yorkshire pudding, carrots, red wine sauce
Roast Pork * / Yorkshire pudding, BBQ cabbage, apple compote
* (available only Sunday between 11.30 to 16.00)

SIDES

Fries, rosemary salt (v/gf)	4.5
Gemheart salad, soft herbs, mustard vinaigrette (vg/gf)	4.5
Buttered new potatoes (v/gf)	4.5
Red cabbage (v)	4.5
Tenderstem broccoli, chilli butter (v/gf)	4.5

DESSERTS

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Almond Sponge / poached pear, ginger anglaise (v)
Winter Fruit Crumble / vanilla ice cream (gf)
Classic Crème Brulee (v/gf)
Selection of Skylon ice creams & sorbets (v/gf)

2 COURSES FOR £29

3 COURSES FOR £34

BOTTOMLESS* PROSECCO 19PP

BOTTOMLESS* BORDEAUX 19PP

*2 hours from your reservation time

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