



## EGGS & STARTERS

- Fresh Avocado on Toast / Sliced Tomato, Multigrain & Micro Cress (vg)  
French Toast / Alsace Bacon & Maple Syrup  
Eggs Benedict / Bacon, Hollandaise Sauce  
Poached Eggs / Cream Spinach, Truffle Hollandaise (v)  
Beetroot Tartare / Hazelnut, Balsamic & Freese Salad (vg)
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## MAINS

- Fry up / Sausage, Bacon, Confit Tomatoes, Mushroom & Fried Egg  
Grilled Flat Iron Steak / Fries, Watercress & Béarnaise Sauce (gf)  
Poached Pollock / Herbed Crushed Potatoes, Saffron & Mussel sauce (gf)  
Pan Fried Bream / Ratatouille, Parsley & Lovage Oil (gf)  
Summer Vegetarian Curry / Lime Rice & Mango Chutney (vg/gf)
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## SIDES

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|---|------|
| Rosemary Salted Fries (vg)                  | 4.50 |
| Gem Heart with Soya and Mooli Dressing (vg) | 4.50 |
| Orange & Tarragon Glazed Carrots (v)        | 4.50 |
| Buttered Green Beans (v)                    | 4.50 |
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## DESSERTS

- Melba / Coyo, Raspberries & Buckwheat Biscuit (vg/gf)  
Roasted Pineapple / Caramel Glaze, Chilli Lime Sorbet (vg/gf)  
Classic Crème Brûlée (gf)

2 COURSES FOR £27

3 COURSES FOR £32

BOTTOMLESS\* PROSECCO 19PP

BOTTOMLESS\* BORDEAUX 19PP

\*2 hours from your reservation time

*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.*