



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)

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)

SIDES

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

DESSERTS

Melba / Coyo, Raspberries & Buckwheat Biscuit (vg/gf)
Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)
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.