



EGGS & STARTERS

Fresh Avocado on Toast / Sliced Tomato, Multigrain & Micro Cress (vg)
French Toast / Alsace Bacon & Maple Syrup
Eggs Benedict / Bacon, Hollandaise Sauce
Scottish Smoked Salmon / Pickled Shallots, Capers and Lemon (gf)
Salt Baked Beetroot / Quinoa & Baby Gem Salad (vg)

MAINS

Fry up / Sausage, Bacon, Confit Tomatoes, Mushroom & Fried Egg
Grilled Dry Aged Sirloin Steak / Green Beans, Peppercorn Sauce (gf)
Fillet of Brixham Cod / Brown Crab Potato, Champagne Velouté (gf)
Pan Fried Bream / Ratatouille, Parsley & Lovage Oil (gf)
Portobello Mushroom Kiev / Garlic, Bechamel, Pickled Shallot, Roast Squash & Mushroom
consommé (vg/gf)

SIDES

Rosemary Salted Fries (vg/gf)	4.50
Truffle Pomme Purée (v/gf)	4.50
Gem Heart with Soya and Mooli Dressing (vg/gf)	4.50
Orange & Tarragon Glazed Carrots (v/gf)	4.50
Buttered Green Beans (v/gf)	4.50

DESSERTS

Sticky Toffee Pudding / Vanilla Ice Cream
Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)
Passion Fruit Posset (v)

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.