



BRUNCH

Starters

Homemade
Bread & butter - 3.50

Jersey Pearl oysters, shallot vinegar,
lemon

Egg Florentine, spinach, poached
egg, English muffin, hollandaise

Egg Royale, smoked salmon, poached
egg, English muffin, hollandaise

Prawn cocktail, lettuce, cucumber,
apple, Marie rose

Celeriac soup, croutons

Ham hock terrine, piccalilli

Atlantic prawns, mayonnaise, lemon

Smoked salmon, scrambled eggs,
sourdough toast

Pancakes, smoked streaky bacon,
maple syrup

Mains

Crayfish & prawn roll, Marie rose, rocket, fries

½ dozen oysters, shallot vinegar, lemon, soda bread

Squash, chickpea & coconut curry, basmati rice

St. Austell Mussels, white wine cream 1kg

Steak 'n' egg – flat iron steak, fried hen's egg, chimichurri

Fish & Chips, tartare sauce, crushed peas

Grilled spatchcock poussin, lemon & tarragon butter

Whole roasted Sea Bream approx. 500g

28 day aged rib of beef, roast potatoes, Yorkshire pudding, seasonal vegetables

Sides: French fries 2.5, Triple cooked chips 3, Green beans 4, Carrot & Swede mash 4, Braised red cabbage 5, New potatoes 2.5, Creamed spinach 4.5, Green salad 5

*Any dish from our set menu can be ordered individually and charged at
our a la carte prices*

2 COURSES £20.00 / 3 COURSES £25.00

ADD BOTTOMLESS PROSECCO £15.00

Available for 2 hours from seating time

Desserts

Affogato

Bramley apple & blackberry crumble, ice cream

Lemon posset, shortbread

Selection of ice cream & sorbet

Coffee - 2.75 / 3.75 Tea - 3

Ask your waiter for the full selection

Wine list overleaf...

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Please be aware some dishes may contain nut traces, if you have any specific allergies inform a manager immediately.



BRUNCH

White	175ml	500ml	Btl
Ca' di Ponti Catarratto, It, 2017	6	16	22
The Listening Station Chardonnay, Aus, 2018			28
Cotes de Gascogne, Fr, 2017	7.5	20	29
Central Valley Sauvignon Blanc, Chi, 2018			29
Muscadet, Château du Coing, Fr, 2017	8.5	24	35
Sileni Sauvignon Blanc, NZ, 2018	9	25	37
Marlborough Classic Riesling, NZ, 2017			41
Gavi di Gavi, Terre Antiche, It, 2017			44
Esporao Reserva, Por, 2017			46
Chablis, Domaine de la Motte, Fr, 2017	12.5	33	47
Albarino DO Rias Baixas, Mar de Frades, Sp, 2017			52
Saint-Véran Vieilles Vignes, Fr, 2015	13.5	38	55
Cloudy Bay Sauvignon Blanc, NZ, 2017			69
Saint-Aubin `En Vesvau`, Fr, 2016			83
Puligny-Montrachet 1er Cru La Garenne, Burg, Fr, 2016			98

Red	175ml	500ml	Btl
Il Meridione Nero d'Avola, It, 2017	6	16	22
Melodias Malbec, Arg, 2017	7	19	27
Côtes du Ventoux, Les Boudalles, Brusset, Fr, 2017	8.5	24	35
Bardolino, Corte Giara, It, 2017			35
Mourvèdre, Spice Route, South Africa, 2015			36
Madfish Pinot Noir, Aus, 2017	9.5	27	39
Fleurie Poncié, Domaine du Vissoux, Chermette, Fr, 2017	12.5	36	50
Saint-Georges Saint-Émilion, Château Macquin, Fr, 2015	13	37	52
Chianti Classico Riserva DOCG, Sparviero, It, 2015			58
Rioja Reserva, Valenciso, Sp, 2010			62
Chassagne-Montrachet Mes Vieilles Vignes, Burg, Fr, 2014			82
Margaux 'Vivens', Chateau Dufort Vivens, Fr, 2013			86
Barolo Massolino, It, 2014			95

Sparkling	125ml	Btl
Chandon, Brut, Arg, NV	9	52
Nyetimber, Classic Cuvee, Eng, NV		65
Moët & Chandon, Brut, NV	13.5	70
Nyetimber, Rosé, Eng, NV		79

Rosé	175ml	500ml	Btl
Pinot Grigio Rosato, 2017	7	20	29
`Rosebud' Bot River, SA, 2018			34
Miraval, Côtes de Provence Rosé, Fr, 2017			55

Port & sweet wine	100ml
Montes Gewürztraminer	8
Royal Tokaji, "late Harvest"	8.5
Grahams Six Grapes, Port	7
Warre's Otima, Tawny Port	8.5

Vintages may vary depending on availability.

We also have a small selection of fine wines not listed, please speak to your waiter if you are interested.

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