

BOTTOMLESS BRUNCH

Sat 10 – 4

COCKTAILS

Single £7.5 / Bottomless £22

Pink Apple Fizz - Prosecco, apple, cranberry, cinnamon, lemon

Summer Cup – Spiced Gin, apricot, lemonade, fresh fruit

Hound Dog - Whisky, Aperol, grapefruit

MAINS

Roast squash and potato hash, sprout tops, rocket £9

Avocado, toasted sourdough, black olive tapenade, shaved cucumber £9

Eggy bread, smoked bacon, caramelised banana, maple syrup £9.5

Mushrooms on toast, barrel aged feta, spinach, poached eggs £9.5

Sweet potato & kale rostis, hung yoghurt, spring onion & tomato salsa £10

Chalk Farm smoked salmon, soda bread, cream cheese, dill £10.5

Cumberland sausage wheel, bubble and squeak, kohlrabi, mustard, fried egg £11

Chargrilled bacon chop, sprout tops, confit shallot, fried egg £13

Flank steak, potato cake, spinach, mushrooms, double yolker £14

SIDES

Smoked bacon £3.5

Avocado £3.5

Chalk Farm smoked salmon £4.5

Garlic fries £4.5

Extra egg £1.5

DESSERTS

Bramley apple pie and cider brandy custard £6.5

Blood orange and thyme buttermilk pudding, brandy snap tuile £6

Banana fritters, palm sugar and goji berries, vanilla ice cream £6

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform your waiter of any food allergies before ordering.