

# BRUNCH MENU

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## STARTERS

|   |   |
|---|---|
| <b>LEEK &amp; POTATO SOUP</b> chive oil (vg)                            | 5 |
| <b>BALLANTINE OF HAM HOCK</b> pineapple piccalilli, toast               | 6 |
| <b>SMOKED SALMON</b> scrambled eggs                                     | 6 |
| <b>BUTTERED MUSHROOMS</b> stilton, rocket & pesto (vg option available) | 6 |

## MAINS

|   |    |
|---|----|
| <b>FISH FINGER SANDWICH</b> chips, tartare mayonnaise                   | 10 |
| <b>THE HOCKLEY ARTS BREAKFAST</b> all the trimmings, fried egg          | 11 |
| <b>28 DAY AGED STEAK &amp; EGGS MUFFIN</b> dijon mayonnaise             | 10 |
| <b>SMOKED SALMON</b> avocado, curried egg, tomato chutney               | 8  |
| <b>8oz BURGER</b> pickles, ketchup, chips                               | 10 |
| <b>EGGS BENEDICT</b> bacon, hollandaise                                 | 9  |
| <b>EGGS FLORENTINE</b> spinach, hollandaise (v)                         | 8  |
| <b>EGGS ROYALE</b> salmon, hollandaise                                  | 9  |
| <b>SMASHED AVOCADO ON TOAST</b> curried cauliflower, cous cous, popcorn | 9  |

## DESSERTS

|   |   |
|---|---|
| <b>RICE PUDDING</b> strawberry jam (v)            | 5 |
| <b>BROWNIE</b> salted caramel sauce (v)           | 5 |
| <b>APPLE &amp; BLACKBERRY CRUMBLE</b> custard (v) | 5 |
| <b>FRUIT SALAD</b> (vg)                           | 4 |