

# SATURDAY DAY MENU

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## SMALL PLATES

<b>BUTTERNUT SQUASH SOUP</b> toasted pine nuts, fresh bread <b>vg</b>	5
<b>ASPARAGUS</b> poached eggs, cured ham, chive	6
<b>SMOKED SALMON</b> scrambled eggs	6
<b>BUTTERED MUSHROOMS</b> stilton, rocket & pesto <b>vgo</b>	6

## LARGE PLATES

<b>FISH FINGER SANDWICH</b> frites, tartare mayonnaise	10
<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, frites	12
<b>EGGS BENEDICT</b> bacon, hollandaise	9
<b>EGGS FLORENTINE</b> spinach, hollandaise <b>v</b>	8
<b>EGGS ROYALE</b> salmon, hollandaise	9
<b>SMASHED AVOCADO ON TOAST</b> curried cauliflower, cous cous, popcorn <b>vg</b>	9
<b>STEAK &amp; FRITES</b> garlic butter	14
<b>SUNBLUSH TOMATO &amp; MOZZARELLA SALAD</b> basil, pesto <b>vgo</b>	7

## DESSERTS

<b>LEMON POSSET</b> raspberries	5
<b>BROWNIE</b> salted caramel sauce	6
<b>COCONUT PANNA COTTA</b> chargrilled pineapple, kiwi <b>vg</b>	6
<b>CREME BRULEE</b> vanilla	6

(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

AN ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 7 OR MORE

SOME OF OUR DISHES CONTAIN ALCOHOL OR NUTS. PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGENS, INTOLERANCES OR QUESTIONS ABOUT THE INGREDIENTS

