

SATURDAY DAY MENU

SMALL PLATES

SPICED SQUASH SOUP fresh bread vg	5
BEETROOT CARPACCIO goats cheese, pickled walnuts v	6
SMOKED SALMON scrambled eggs, rye bread	6
GAME TERRINE apricot chutney, fresh bread	6

LARGE PLATES

FISH FINGER SANDWICH frites, tartare mayonnaise	10
28 DAY AGED STEAK & EGGS MUFFIN dijon mayonnaise	10
8oz BURGER pickles, ketchup, frites - <i>add monteray jack cheese or smoked bacon £1 addition</i>	12
EGGS BENEDICT bacon, hollandaise	9
EGGS FLORENTINE spinach, hollandaise v	8
EGGS ROYALE salmon, hollandaise	9
SMASHED AVOCADO ON TOAST curried cauliflower, cous cous, popcorn vg	9
HOMEMADE CHICKEN KIEV fries, tomato, mayonnaise	10
SUNBLUSH TOMATO & MOZZARELLA SALAD basil, pesto vgo	8
BREAKFAST NAAN BREAD crispy bacon, tomato chutney, fried egg & spicy brown sauce	9

DESSERTS

MULLED WINE POACHED PEAR mixed berry compote vg	6
CHOCOLATE BROWNIE kirsch soaked cherries	6
PANATONE BREAD & BUTTER PUDDING custard	6
CHRISTMAS PUDDING CREME BRULEE brandy butter	6
SELECTION OF CHEESES crackers, grapes, homemade chutney	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

