

“ROAST WITH THE MOST”

Prime Roasts with unlimited vegetables and Yorkshire puddings 288

BOTTOMLESS WEEKEND BRUNCH

“Bottomless”, Sparkling Wine, Bloody Mary, Peroni and Cocktail of the day only 188 (2 hours)

Pressed Juice of the Day 58

Upgrade to Veuve Cliquot Yellow Label NV 288

BRUNCH

Eggs benedict, toasted muffin with ham, poached eggs and hollandaise 118	Steak and eggs 218
Eggs royale, toasted muffin with smoked salmon, poached eggs and hollandaise 128	Truffle omelette, cheddar cheese hash brown 128
Eggs florentine, toasted muffin with buttered spinach, poached eggs and hollandaise 118	Scrambled eggs on toast with smoked salmon 138
	Buttermilk pancakes (mixed berries, vanilla clotted cream) 58

THE ENGLISH BREAKFAST

Two eggs of your choice (scrambled, poached, fried) bacon, sausage mushroom tomato and hash brown 138

THE FULL VEGETARIAN

Two eggs of your choice (scrambled, poached, fried) grilled haloumi, spinach and mixed grain, mushroom tomatoes, glazed carrots 128

Sausage, bacon, black pudding 38 | Smoked salmon 28

Grilled tomatoes, baked beans or mushrooms 18

Plus 10% Service Charge

STARTERS

Soup of the day	78
Tamarind spiced chicken wings, spring onions, coriander	118
Sesame seared yellowfin tuna, avocado, sweet onion vinaigrette	118
Prawn and snow crab cocktail, iceberg lettuce, celeriac, pink sauce	118
Chicken caesar salad, pancetta, anchovies, soft-boiled egg, aged Parmesan	138
Mixed grain, heritage beetroot, goats cheese, hummus	88
Duo of smoked salmon & oysters, lemon, capers, crème fraîche	148
Board for two: Bruschetta, Mocetta della valsesia, smoked mackerel, San Daniele ham, marinated olives	198

MAINS

Battered cod, tartar sauce, fat chips, burnt lemon	208
Grilled Cajun spiced chicken burger, lettuce and avocado served with skinny fries	168
Wild mushroom risotto with shaved truffle and tarragon oil	168
Steamed steak and onion pudding, shallot sauce	238
Pan fried salmon with artichokes, green beans, anchovies and duck egg	128
Traditional shepherd's pie with braised lamb, potato puree and brioche garlic crumbs	208

BEEF WELLINGTON

(serves 2) please allow up to 45 minutes for preparation	788
add truffle mashed potatoes	98

SIDES

Hand cut chips	48	Mixed green vegetables	48
Cauliflower gratin	38	Creamed corn	38
Mashed potato	48	Mixed salad	48
Skinny fries	38	Portobello mushroom cooked in garlic butter	48

Vegetarian menu and kids menu are available

“CHEF SHAKES”

Milkshakes - Crème Brulee, Chocolate Fondant or Eton Mess 78

DESSERTS

Seasonal selection of cheeses	128
Banana and black berry Eton mess, Chantilly cream and meringues	68
Sticky toffee pudding, muscovado caramel, vanilla ice cream	78
Dark chocolate mousse, cherries and crisp biscuit	68
Egg custard tart, Eccles cake and raspberry puree	88
Bramley apple pie with custard and ice-cream (serves 2)	188