

## CHAMPAGNE BRUNCH

2 courses £32 | 3 courses £37

### SNACKS

**Nocellara olives pb**  
6

**Grilled octopus bites**  
harissa, candied lime  
9.5

**Smoked almonds pb**  
6

**Sourdough salted butter v**  
6.5

**Smoked salmon & caviar blinis**  
12

**Spicy glazed chipolatas**  
mustard mayo  
9

### STARTERS

**Ginger crumble oats**  
mandarin & passion fruit chutney v

**Blackberry french toast**  
toasted almonds, vanilla cream  
cinnamon sugar v  
add candied banana +£2

**Smashed avocado,  
feta & tomato ponzu**  
citrus crème fraiche, crispy shallots v  
add poached egg +£1.5 | add bacon +£2.8

**Crispy chickpea & kale salad**  
tahini dressing, chilli pb  
add poached egg +£1.5

**Beetroot cured Scottish salmon**  
baby beets, pickled cucumber  
wholegrain mustard dressing

**Braised short rib crumpet**  
salsa verde v  
add a crispy hen egg +£2

### MAINS

**Roast Peterhead cod**  
crushed new potatoes, creamed leeks  
preserved lemon

**Crayfish club sandwich**  
Bloody Mary mayo, rocket  
avocado, sundried tomato

**Sweet potato rosti  
& sriracha honey**  
spinach, broccoli, crispy fried egg v  
add smoked salmon +£6

**Maple glazed roast pumpkin**  
carrot 'slaw, spring onion  
toasted pumpkin seeds pb

**Fried chicken &  
Henderson's relish waffles**  
lemon thyme mayo, pickled cucumber  
poached egg

**Charcoal grilled flat iron steak**  
fried egg  
swap to 250g ribeye +£17 supplement

### TO SHARE

**1kg Grassroots farm T-bone to share**  
Bordelaise sauce, triple cooked chips  
£40 per person supplement, minimum of 2 guests

**Grilled Seafood Platter**  
Lobster, soft shell crab, scallop, octopus  
monkfish, garlic butter, sauce vierge, fries  
+£55 per person supplement, minimum of 2 guests  
add 3 Jersey rock oysters each - +£15 per person supplement

### SIDES

7.5

**Triple cooked chips**

**Truffle hash browns**  
burnt shallot mayo

**Courgette fritters**  
ranch mayo

**Fennel, apple & cabbage slaw**

**Mixed green salad**  
Pecorino

### DESSERTS

**Carrot cake doughnut**  
cream cheese

**Blackberry cheesecake**  
white chocolate whip, blackberry sorbet

**Sticky toffee pudding**  
salted butterscotch, vanilla ice cream

**Cheeseboard to share**  
Black Cow Cheddar, Rosary Ash Goat's  
Cropwell Bishop Stilton, biscuits, grapes, celery, chutney  
£7.5 per person supplement, minimum of 2 guests

v vegetarian | pb plant based

