

Mother's Day

STARTERS

Burrata

polenta and quinoa cracker, onion squash, honey

Wagyu beef tartare

soy cured egg yolk, shallot, crispy capers

Panzanella salad

tomato, olives, basil, anchovies, brioche

pb available

Eggs Benedict

poached eggs, English muffins, Hollandaise and your choice of spinach, smoked salmon or bacon

MAINS

Grassroots farm sirloin steak

free range fried egg, thick cut chips, truffle Hollandaise

Double cheeseburger

classic sauce, caramelised onions, Cheddar cheese, pickles, thick cut chips

Native Blue lobster and crayfish roll

garlic butter, thick cut chips

Seasonal vegetable risotto

v and pb on request

SIDES

Sweet potatoes and chorizo

Garden peas, baby onion, savoy cabbage *pb*

Confit chestnut mushrooms, chives *pb*

Radicchio and Pecorino Romano salad *pb*

Bottomless Brunch includes 90 minutes of free-flowing drinks:

Prosecco, Canal Grando, Bosco, Italy

Côtes de Provence, Whispering Angel

Marsanne/Rolle, Joie de Vigne, Languedoc, France

Pinot Noir, La La Land, Victoria, Australia

Grey Goose Bloody Mary

Grey Goose Peach and Rosemary vodka & Tonic

Moretti beer, Mimosa

Alternatively, you can add bottomless drinks to any main from our à la carte menu for £50

£40 brunch or £90 bottomless brunch

pb plant based | *v* vegetarian

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

