

BRUNCH MENU

Saturdays and Sundays

12 - 4PM

Pear and macadamia granola, oats, pear compote, Greek yoghurt (v)

English muffins, poached eggs, spiced crab, hollandaise

French onion soup, aged gruyere

Greek salad, gem lettuce, barrel aged feta (v)

Roasted heritage beetroot salad, hazelnuts, goats curd (v)

Eggs and hash, confit duck, pink firs, Sicilian mandarin, fried duck egg

Smoked salmon bagel, pickled cucumber, gribiche sauce

Fine herb omelette, herb salad (v)

Cheeseburger, house sauce, French fries

Scrambled eggs on sourdough toast, hass avocado (v)

Grilled Cumbrian bavette, Café de Paris butter, French fries
(£5 supplement)

Fries, Greens, Mixed Salad £4 each

Two Courses £30 / Three Courses £35

Including a glass of bubbles

DESSERTS

Treacle tart, clotted cream, sesame and almond tuile

Spiced pear, vanilla and dulcety chocolate éclair

Chocolate, coffee and baileys gateaux

Prune sticky toffee pudding, vanilla ice cream

Waffles, Greek yoghurt, honey, caramelised macadamias

Selection of sorbets