

BRUNCH & ROAST Menu

Small plates

Nocellara olives 4 (vg) Bloody mary oyster shot 3
Baked sourdough, marmite butter 4 (v) Chorizo scotch egg, black garlic mayo 7
Smoked almonds 4 (vg) Crudite veg pot 6

Brunch dishes

Eggs benedict 12
Kessler ham, poached eggs, muffin, hollandaise
Eggs royale 13
Severn & Wye smoked salmon, poached egg, muffin, hollandaise

Eggs florentine 11
Spinach, poached eggs, muffin, hollandaise
Crushed avocado 11 (vg)
With roasted cherry tomatoes on toasted sourdough

Aged rump cap brisket burger 19
Caramelised onions, pickles, cheddar, triple cooked chips

Ham & eggs 14
Maple glazed gammon, Jersey royals, fried egg

Eggs on toast 10 (v)
Poached, scrambled or fried

Shakshuka 13 (v)
Crushed avocado, feta, poached egg

Waffles 13 (v)
Chantilly cream, fresh berries

Sunday roast 20
32-day aged, 100% grassfed beef sirloin or weekly special roast both served with
crisp roast potatoes, seasonal vegetables, Yorkshire pudding, bottomless gravy &
condiments

Add selected bottomless drinks for 90 minutes for £25pp.

