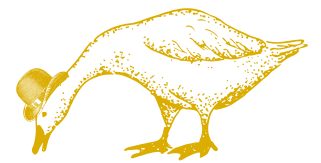





Brunch

Available at weekends from 10am - 4pm.

All day breakfast




 **Avocado on toast 6.95**
Sourdough, radish, lemon & herbs
ADD two poached eggs 2.00

Buttermilk pancakes 7.95
Caramelised banana & pecan


Buttermilk chicken & waffle 8.95
Avocado, sour cream, jalapeños & chilli maple syrup


 **Full veggie 9.95**
Eggs any style, beans, buttered spinach, field mushroom, avocado, grilled tomato & hash browns

Full works 9.95
Eggs any style, bacon, sausage, black pudding, baked beans, field mushroom & grilled tomato


 **Eggs Benedict, Florentine or Royale 11.95**
Served with a side of chips

Nibbles

 **Nocellara olives 3.75**


 **Smoked almonds 3.75**

 **Padron peppers 3.95**

 **Tortano bread 3.95**
Olive oil & balsamic

Fries & tatties

Chips 3.25

 **Roasties 3.95**
Olive oil

Sweet potato fries 4.50


Roman fries 4.50
Parmesan, truffle & rosemary


Trio of fries 10.95
Chips, sweet potato & Roman fries




Sides

Onion rings 3.25


 **Winter greens 3.95**

 **Rocket salad 3.95**
Vegetarian Grana Padano

 **Celeriac slaw 3.95**

Brussels sprouts 4.50
Chestnuts & bacon lardons

 **Tenderstem broccoli 4.50**
Almonds

 **Tomato salad 4.95**
Shallots & balsamic

Tempura-fried courgettes 3.50
Grated parmesan



We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).


Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

To start or to share

Charcuterie board 15.95
Salami, chorizo, prosciutto, manchego, sourdough, gooseberry & nettle chutney

Chicken wings 6.95
Maple & chilli glaze

 **Smoked aubergine baba ganoush 6.95**
Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

Crispy squid 7.25
Lemon mayonnaise


Cod ceviche 8.95
Leche de tigre, charred corn & sweet potato

Mains & grill

Fish & chips 12.95
Beer batter, mushy peas & tartare sauce

 **Baked aubergine & tofu 10.95**
Winter leaves, wild rice, miso, sesame & chilli


Pulled ham mac & cheese 13.95
Herb breadcrumbs

 **Garden bowl 10.95**
Braised mushroom, spelt, baby gem, beetroot, tofu & pumpkin seed pesto

ADD chicken or halloumi 2.50

Pan-fried salmon 12.95
Beetroot aioli

Roasted cornfed chicken breast 13.95
Wild mushroom ragout

 **Mushroom shawarma 10.95**
Portobello mushroom, red cabbage, red onion, tahini yoghurt & naan bread

Pheasant sausage & white bean cassoulet 13.95
Herb breadcrumbs

Burgers

All of our burgers come in a brioche bun or are available skinny. Gluten-friendly buns are also available. Please ask for details.

Buttermilk chicken burger 12.75
Chipotle mayonnaise & chips


Cheeseburger 14.95
7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips

ADD 7oz beef patty 2.95

UPGRADE to blue cheese 1.00

ADD bacon 2.00

ADD fried egg 1.50

 **Plant burger 13.95**
Moving Mountains® Burger, pineapple ketchup, pickled onions in a charcoal bun & tomato salad

Rump steak sandwich 14.75
Horseradish & truffle mayonnaise & chips

UPGRADE your fries 1.00

Brunch bar

From gut-boosting kombucha and smoothies through to zero proofs and the best brunch cocktails, take your pick from our selection of sips.

Homemade lemonade 4.50

Green zen 4.50
Matcha, sugar snap peas, mint, cucumber & agave

Savour the day 4.50
Beetroot, turmeric, orange, carrot & Greek yoghurt

Berry smooth 4.50
Acai, blueberry, banana, yoghurt & granola top

Grand Mimosa 6.50
Grand Marnier, prosecco & fresh orange juice

Brunch martini 7.95
Tanqueray gin, Grand Marnier, grapefruit, apricot jam, lemon & egg white

Mary & her wayward sisters

Virgin Mary 4.50
House-spiced tomato juice & seasoning

Classic Mary 7.95
Ketel One vodka & D&M Bloody Mary mix

Caesar Mary 8.25
Ketel One vodka, D&M Bloody Mary mix, clamato juice & king prawn

Smoked Mary 8.95
QuiQuiRiQui mezcal, D&M Bloody Mary mix, flamed jalapeño & cherry tomato

 Vegetarian  Vegan

Steaks

Our steaks are Himalayan salt, 21-day dry-aged British beef.

8oz rump steak 16.95

8oz sirloin steak 22.95


10oz rib-eye steak 27.50

ADD Béarnaise or peppercorn sauce 2.95

Roasts

Choose me on a Sunday.

All served with vegetables, roast potatoes & plenty of gravy.


 **Nut roast 14.95**

Butternut squash, chestnuts, flat mushroom & oregano


Free-range half chicken 15.95
Yorkshire pudding & pigs in blankets


Rump of beef 15.95
Himalayan salt, 21-day dry-aged beef, Yorkshire pudding & horseradish

Puds

 **Chocolate brownie 6.50**
Vanilla ice cream

 **Lemon tart 6.50**
Crème fraîche

 **Winter berry crumble 6.50**
Vanilla ice cream

 **Apple & cinnamon cake 6.50**
Apple purée, apple chips & green apple sorbet

Chocolate, hazelnut & brandy dome 6.95
Chantilly cream & raspberry coulis