

Brunch

Available at weekends from 11am - 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 Benedict, Served with a side of chips

Nibbles

Smoked almonds 3.75

Baked sourdough

Butter, 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

Buttered winter greens 3.95

Rocket salad 3.95

Vegetarian Grana Padano

Tenderstem broccoli 4.50 Almonds

Tomato salad 4.50 Red onion, basil, olive oil & balsamic

Cohlrabi salad 4.50 Baby spinach & sesame

Halloumi sticks 4.50 Za'atar seasoning &

chipotle mayonnaise

Gnocchi 'mac & cheese' 5.45





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 crosscontamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

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

Florentine or Royale 11.95

Nocellara olives 3.75

Padron peppers 3.95

bread 3.95

To start or to share Coconut-crusted tofu 6.50

Sweet chilli sauce, kohlrabi, coriander & chilli

Chicken wings 6.95 Maple & chilli glaze

Chorizo Scotch egg 6.95 Smoked paprika mayonnaise

Roast chicken breast 13.95

Spinach, wild mushroom

& chestnut cream sauce

Pan-fried salmon 13.95

Curried cauliflower,

almonds & coriander

Portobello mushroom, red cabbage,

red onion, tahini yoghurt & naan bread

Sticky beef short ribs 13.95

Soy, chilli, kohlrabi & crispy shallots

Mushroom shawarma 10.95

Charcuterie board 15.95

Salami, chorizo, prosciutto, manchego, sourdough, gooseberry & nettle chutney

Mezze board 15.95

Butternut squash, hummus, baba ganoush, tahini, harissa, pickled chilli, quinoa, vegan feta, flatbread & olives

noked aubergine baba ganoush 6.95

Vegan feta, roasted peppers, pine nuts, pesto & unleavened bread

Salt & Szechuan pepper squid 7.25 Lemon mayonnaise

Smoked salmon 8.95

Yuzu & buttermilk dressing, pickled cucumber & toast

Mains & grill

Fish & chips 12.95

Beer batter, mushy peas & tartare sauce

Buttermilk chicken curry 13.95 Wild rice & naan bread

Naughty gnocchi 'mac & cheese' 10.50 Gratinated cheddar & breadcrumbs

Grain bowl 10.95

Quinoa, wild rice, chia seeds, avocado, garden vegetables & vegan herb mayonnaise

> ADD chicken, hot smoked salmon or halloumi 2.50

Steaks

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

Rump steak 16.95

8oz beef, chips & watercress

Sirloin steak 21.95 8oz beef, chips & watercress

ADD Béarnaise, peppercorn or blue cheese sauce 2.95

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 11.95

Chipotle mayonnaise & chips

Cheeseburger 12.95

7oz British beef, Applewood cheese, lettuce, tomato, mayonnaise & chips Plant burger 13.95

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

Wagyu beef burger 17.95

7oz British beef, Monterey Jack cheese, pickles, chimichurri mayonnaise & chips

ADD 7oz beef patty 2.95 UPGRADE to blue cheese 1.00 bacon 2.00

UPGRADE your fries 1.00

ADD fried egg 1.50

ADD grilled halloumi 2.50

Free-range half chicken 14.95

Rump of beef 14.95 Himalayan salt, 21-day dry-aged beef, Yorkshire pudding & horseradish

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

Roasts

Choose me on a Sunday.

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

Nut roast 13.95

Butternut squash, chestnuts, flat mushroom & oregano

Yorkshire pudding &

pigs in blankets

Chocolate brownie 5.95 Vanilla ice cream

> Lemon tart 5.95 Crème fraîche

Winter berry crumble 5.95 Vanilla ice cream

Apple & cinnamon cake 5.95

Apple purée, apple chips & green apple sorbet

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.