

BRUNCH

9am-3pm EVERY DAY

Why not go **bottomless**? Your choice of any brunch dish accompanied by bottomless Prosecco or house beer for 1.5 hours, just **£29 per person**. On **Sundays** it's 2hrs for the same price!

EGGS

EGGS FLORENTINE 8.5
sautéed spinach, poached eggs & hollandaise sauce on toasted sourdough (v)

EGGS BENEDICT 9.5
Old Mill honey roast ham, poached eggs & hollandaise sauce on toasted sourdough

EGGS ROYALE 10
smoked salmon, poached eggs & hollandaise sauce on toasted sourdough

TURKISH EGGS 8.5
poached eggs, yoghurt & Aleppo chilli butter, sourdough toast (v)

VEGETABLE SHAKSHUKA BAKED EGGS 9.5
tomato, aubergine, spinach, potato, smoked parika & goat's cheese (v)

SPANISH SHAKSHUKA BAKED EGGS 11
Chorizo, roasted aubergine, tomato & peppers served with sourdough

SWEET PLATES

GREEK YOGHURT 6
granola, seeds & mixed berries (v)

PLANT BASED YOGHURT 6.5
mixed berries, toasted almond, hazelnut, seed & agave syrup(pb)(gif)

BERRY AMERICAN PANCAKES 7.50
blueberries, raspberries, banana & maple syrup(v)
Add an extra pancake 1.5

BACON AMERICAN PANCAKES 8
bacon & maple syrup
Add an extra pancake 1.5

CRISPY CHICKEN WAFFLE 13
crispy chicken & bacon on top of a waffle, with maple syrup & sriracha glaze

CORN BREAD 11
corn bread with romesco sauce, asparagus, edamame, quinoa, confit tomato, toasted almond & watercress (pb)

SMASHED AVOCADO 9
with cherry tomato & dukkah on toast (pb)

BACON BAP 5
crispy smoked bacon in a brioche bun

THE BIG BREAKFAST BUN 9
egg, bacon, cheese & hash brown

ADD ON TO ANY BREAKFAST
Toast 1 | Poached egg 1 | Hash brown 1 | Fried egg 1 | Bacon 3 | Avocado 3 | Smoked salmon 6

Use **Club GSS** to view allergen and calorie information and to order from your table



V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

LUNCH

LIGHT BITES

SOURDOUGH BREAD balsamic vinegar & oil (pb) or butter (v)	4
NOCELLARA OLIVES (pb)(gif)	3
BREAD & OLIVES (pb)	6
MINI CHORIZO & aioli (gif)	6.5
TOMATO & RED PEPPER HUMMUS 'chorizo' chickpeas, crudités & toasted flatbread (pb)	6.5

TO SHARE

WHOLE BAKED CAMEMBERT with rosemary & garlic, sourdough bread	15
NACHOS with guacamole, sour cream, salsa, Jalapeños & cheese (v)(gif) <i>Add smoked three bean chilli (pb)(gif) 1 / 2</i>	7 / 14
TOMATO HUMMUS, BABAGANOUSH roasted peppers, marinated artichokes, olives, capers & flatbread (pb) <i>Add a selection of cured meats 6</i>	15.5
SELECTION OF CURED MEATS cornichons & sourdough	11.5

MAINS

CAESAR SALAD baby gem, Parmesan, sourdough croutons, capers, free-range egg & Caesar dressing <i>Add Halloumi (gif) 5 / bacon (gif) 2 / chicken fillet (gif) 6</i>	12	MAC & CHEESE <i>Add smoked bacon 2</i>	9.5
BEEF BURGER with baby gem, tomato, pickles & burger sauce <i>Add bacon (gif) 2 / Cheddar (v)(gif) 1.5</i>	14	MARINATED HALLOUMI avocado, roasted beetroot & bulgur wheat salad with pomegranate & red onion relish (v)	14
FUTURE FARM BURGER vegan mozzarella, tomato, baby gem & burger sauce (pb)	14.5	SEARED CHALK STREAM TROUT NICOISE with olives, new potatoes, French beans, baby gem, tomato, capers, anchovies & Nicoise dressing (gif)	18.5
KOREAN CHICKEN BURGER white cabbage, American mustard, pickled Jalapeños, garlic & sesame aioli	15	PAN FRIED CHICKEN SUPREME roasted Mediterranean vegetables, tomato pesto & black olives (gif)	15.5
TARKA DHAL with roasted aubergine, chilli samba, flat bread & coconut raita (pb)	13.5	SPINACH & RICOTTA TORTELLONI with peas, broad beans, spinach & white wine cream sauce, fresh herbs & Parmesan (v)	13.5

SIDES

CHIPS (pb)(gif)	4
CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard & balsamic dressing (pb)(gif)	3.5

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