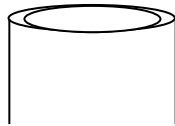


THE WELL



SATURDAY BRUNCH MENU

Bloody Mary £8 / Buck's Fizz £8.50

Freshly squeezed juices and smoothies (see blackboard)

Bottomless Brunch £15

Unlimited Prosecco, Bloody Marys, Mimosas or ETM red, white or rosé wine while you dine

Eggs and Savoury

Home roast granola, Greek yoghurt, fruit compote £6

Clarence Court eggs on toast (fried / poached / scrambled) £8.50

Avocado on toast, chilli, smoked bacon £9.50

Double Eggs Benedict / Florentine / Royale £11

Soft shell crab Benedict, avocado, Jalapeno hollandaise £13.50

Scottish smoked salmon and scrambled eggs £10.50

Blueberry buttermilk pancakes, smoked streaky bacon, maple syrup £11

Sweetcorn fritters, bacon, roast plum tomato, spinach, avocado salsa £11.50

Traditional English breakfast £12

Starters

Gazpacho, basil oil £6

Braised leeks, Blue Monday cheese croquettes, shallots, caper dressing £7.50

Dexter steak tartare, egg yolk £8

Shrimp and bacon croquettes, grain mustard aioli £6.50

Potted rainbow trout, pickled nectarines, fennel £8

Half pint / pint o' prawns with mayonnaise £7.50 / £12

Maldon rock oysters, shallot vinaigrette

£13.50 for six / £27 for twelve / £36 for eighteen

Mains

Rocket tortelloni, courgettes, ricotta, courgette flower £14.50

Salmon fishcake, poached egg, spinach, chive butter sauce £14

Cornish squid bolognese, linguine £15.50

Kilo pot of Shetland Isles mussels, white wine, garlic and cream, hand cut chips £17.50

Peterhead cod, samphire, sea kale, clam cream sauce £18

Rib and shin burger, bacon, smoked cheddar, hand cut chips £14.50

Devonshire kid sausages, creamed polenta, roast onion gravy £15.50

Slow roast Herdwick lamb neck, split beans, peas, mint hollandaise, parmesan £17.50

35 day aged, rare breed rib of beef, Béarnaise sauce, hand cut chips £24

Sides (£3.50)

Roast summer squash, curd and seeds / Spring greens, peas and beans

Minted new potatoes / Hand cut chips

Mixed leaf salad

Puddings (£6)

Sammy's banoffee pie

Lemon tart, yoghurt sorbet

Rocky Road cheesecake sundae

Sticky toffee fondant, cornflake milk sorbet

Kentish strawberries and cream, pistachio shortbread

Homemade ice creams and sorbets £5

British cheese board, oatcakes, pear and raisin chutney (£11 or £19 for two to share)

Please note that drinks for the Bottomless Brunch will be available for 2 hours from your booking time

Any additional pre and post drinks will be added to your bill

For full allergen information please ask for the manager or go to www.downthewell.co.uk/index.php/food-drink/

All prices include VAT. An optional 12.5% gratuity will be added to the final bill

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www.etmgroupp.co.uk