

Menu

Welcome Drink & Early Morning Snack

Cocktail exclusively designed by the venue!
Savoury elcair filled with crispy pancetta and Marmite aioli

Breakfast

Grilled kumato tomatoes with a savoury granola crust on whipped mascapone

Elevenses

Crusty sourdough topped with cauliflower and sorrel puree,
with poached egg and Morcilla black pudding

Brunch

Coddled eggs with wild mushrooms and wilted Swiss Chard,
served with slow-cooked ham hock and black pepper potato hash

For afters:

Sugar doughnut on Greek yoghurt with balsamic roasted blackberries,
topped with crushed hazelnut brittle