



Laurent-Perrier



SUNDAY BRUNCH

4 COURSES £49.00PP
BOOKINGS FROM 11AM-3PM

A Glass of Laurent-Perrier Brut Champagne
For the table / pastries / Artisan breads / butter



Choose between:

Charcuterie / a selection of English cured meats / cold cuts
'Home-made' ricotta / Heritage tomatoes / toasted pumpkin seeds
Smoked salmon / super seed loaf / pesto / spring onion / sour cream
Caesar salad / Cos lettuce / parmesan / croutons / anchovy



Choose between:

EGGS ON TOASTED SOUR-DOUGH
Fried / 'Stornaway' black pudding
Poached / crushed avocado / tomato / chilli
Fried / bavette steak / red wine sauce

EGGS

Benedict / Florentine / Arlington

Salmon / fish cake / fennel / mint / aioli



SIDES ALL AT £4.50

Avocado / mesclun salad / tomato & shallot salad



Choose between:

Chocolate brownie / cheesecake / blueberry curd
'Freshly-made' waffle / maple syrup / seasonal berries / Chantilly cream
Ice creams / vanilla / honeycomb / today's flavour
Sorbets / passion fruit / lemon / today's flavour

Cheese / all our cheese is matured and supplied by Mons £5 supplement

Our food and drinks may contain nuts, derivatives of nuts or other allergens.
All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain.
If you suffer from an allergy or food intolerance, please notify a member of staff, who will be pleased to discuss
your needs with the Head Chef. Please be advised that all of our cheeses from Mons are unpasteurised.