



**Available on selected Sundays only**

**4 COURSE BRUNCH**

And a glass of Veuve Clicquot Rich £55  
(pineapple, ginger, lime, cucumber, bell pepper, grapefruit)

**For the table** / Pastries / Artisan breads / butter / preserves

\* \* \*

Choose

**Charcuterie** / a selection of English cured meats  
**'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

**EGGS ON TOASTED SOUR-DOUGH**

Fried / 'Lake District' black pudding  
Poached / baked butter-beans / smoked paprika / parsley  
Fried / bavette steak / red wine sauce

**EGGS**

Benedict / Florentine / Arlington

**Crispy salmon cake** / fennel / cucumber / sapphire / Aioli

\* \* \*

Choose

**Eton mess**

**Chocolate ganache tart** / malt ice cream / Guinness gel  
**'Freshly-made' Waffle** / sautéed seasonal fruit / Chantilly cream  
**Ice creams** / vanilla / honeycomb / today's flavour  
**Sorbets** / passion fruit / lemon / today's flavour  
**Cheese** / A selection of matured English and French cheese 5 supplement

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**SIDES** all at 4.5

Avocado / mesclun salad / tomato & shallot salad

Our food and drinks may contain nuts, derivatives of nuts or other allergens.

Please note that all our game is wild and may contain shot.

All caution has been taken to remove small bones and shell from fish and shellfish 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.