Brunch Menu

**Small**

Chickpea and ricotta, breakfast radish, black olive and caper **GF V +** crispbread 6.5

Smoked haddock squid ink scotch duck egg, piccalilli 7.5

Panisses (chickpea fries), grana padano, rosemary, truffle oil, lovage emulsion **GF** 6.5

Veggie/vegan Panisses (chickpea fries),‘parmesan’, rosemary, truffle, roasted pepper **N, GF, Vegan** 6.5

Oat pudding, mulled cider apple, cranberries, nuts, truffle honey **GF, N, Vegan** 6.0

**Big**

Omelette arnold bennett, smoked haddock, hollandaise, chives 11.0

Flat iron, black pudding hash, fried duck egg, pickled shallot 15.0

(3.0 supplement bottomless brunch)

Balkan ‘kofta’ flatbread, roasted pepper, yogurt, shallots, pickled chilli 13.5

Smashed avocado, semidried tomato, chilli jam, pea shoots, sourdough toast **Vegan** 8.5

Add son in law duck Egg **V** + 2.0

Add dry aged bacon + 2.0

**Desserts**

Dark chocolate mousse, citrus marmalade, pistachio & olive oil **Vg N** 7.5

Spiced apple, white pepper pavlova, pastry cream **GF** 6.5

Tunworth Cheese, celery jam, crisp bread 6.5

Drowned toast ice cream, double espresso 6

**V** = vegetarian **GF** = gluten-free **N** = contains nuts

GF bread available, please ask your server.

A discretionary 12.5% service charge will be added to your bill. All tips go to our staff.

WHY NOT GO BOTTOMLESS FOR £39

Choose 2 courses and bottomless bubbles and bloody mary’s for 90 minutes