

## **Rewind Brunch** with special guest Trevor Nelson

**2 COURSES £47 / 3 COURSES £52**  
**ADD UNLIMITED PROSECCO FOR £20**

(Flowing bubbles available for the duration of your reservation and when having two or more courses)

### STARTERS

Buttermilk pancakes, streaky bacon, maple syrup  
Grilled broccoli, roasted pumpkin salad, tahini orange sauce, sesame seeds (VG)  
Eggs Royale, toasted brioche, smoked salmon, poached eggs, hollandaise sauce  
Avocado on toast, chilli, feta cheese, cherry tomatoes (V)  
Wild mushrooms on sour dough toast, poached eggs, tarragon (V)

### MAINS

Traditional roast beef, Yorkshire pudding, carrots, grilled cabbage, horseradish cream  
Scottish salmon, prawn fregola, spring onion, lemon grass broth  
Truffle mac 'n' cheese, Fontina, garlic bread crumbs (V)  
Corn fed chicken breast, Mediterranean white beans, chorizo, parsley pesto  
Ribeye steak, Bearnaise sauce, rocket salad  
Cornish cod, ratte potatoes, spinach, artichoke, caper butter sauce

### SIDES

£5 each

Mash potatoes  
Green beans, walnuts, dried cherries  
Tender stem broccoli, sunflower seeds  
French fries

### DESSERTS

Warm crepes, fresh berries, vanilla ice cream (V)  
Sticky toffee pudding, caramel sauce, clotted cream  
Lemon tart, raspberry sorbet (V)  
Cheeses, quince, grapes, crackers (suppl. £4)

(VG) Vegan, (V) Vegetarian. Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please inform your waiter if you require any information regarding allergies or intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.