



Brunch Menu

A P E R I T I F S

Aperol Spritz Negroni Campari Spritz	10.5
Mimosa Kir Royale Classic Champagne Cocktail	12

N I B B L E S

Toasted French bread with salted butter and jam per person	4
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B R U N C H

Full English Breakfast Full English Vegan Breakfast	14.5
Two Gloucester Old Spot sausages, two poached eggs, Portobello mushroom, grilled tomato, smoked streaky bacon, potato tots, baked beans and toast with butter	
Grilled smoked Kipper	10
Brown butter, olives, capers and parsley (GF)	
Eggs Royal	12
Toasted English muffin topped with smoked salmon, free-range poached eggs and hollandaise	
Avo Benedict	10
Toasted English muffin topped with smashed avo, free-range eggs and hollandaise	
Devon Crab Benedict	13
Toasted English muffin topped with hand-picked white crab meat, free-range poached eggs and hollandaise	
Bacon Sandwich	8
Bloomer bread butter sandwich filled with smoked streaky bacon	
Pancake Stack	8
Three pancakes layered with poached blood orange, whipped cream and maple syrup	
Breakfast Stack	10
Toasted brioche bun layered with beans, smoked streaky bacon, free-range fried egg, elemental cheese, and hollandaise sauce	

S I D E S

Streaky bacon rashers	4
Heritage eggs - cooked your way	3
Tater tots	3
Gloucester Old Spot sausages	4
Avocado	3
Portobello mushroom	3
Baked beans	2