

small plates

ezme burrata gf*	9
burrata, ezme antipasti & toasted pine nuts	
truffle arancini ve/gf	7.5
porcini mushroom & black truffle arancini, blush pesto, crispy basil & plant grana padano	
'nduja meatballs	8
'nduja meatballs, confit tomato ragu & rosemary focaccia	
cornfed chicken yakitori gf	8
charred peanut & miso glazed chicken skewers served with ginger soy	

snacks

trosemary focaccia ve	4
freshly baked focaccia, aged balsamic & extra virgin olive oil	
crispy corn ve/gf	3
sweetcorn seasoned with rock salt & chilli	
jerba olives ve/gf	4
harissa chalkidiki & purple volos olives	

sides

baked cauliflower cheese	5
cauliflower, cheddar cheese sauce & thyme crumb	
rosemary roast potatoes	4.5
golden maris piper potatoes glazed in rosemary & garlic oil	
pot of pigs	6
pigs in blankets and sausage & sage stuffin	
avocado salad ve/gf*	5
avocado, gem lettuce, salted cucumber, cherry tomato, herbs, beets & lemon dressing	
skinny chips ve/gf	4
skin on, salted potato fries	
haloumi fries v/gf	6.5
fried cyprriot haloumi, honey & pomegranate, served with garlic yoghurt	

brunch

english breakfast	13.5
herby sausage, streaky bacon, black pudding, thyme & honey portobello mushroom, grilled tomato, smoky baked beans, hash brown, fried egg & thick cut tiger loaf	
plant plate ve	13
plant sausage, smashed avocado, roasted portobello mushrooms, grilled herb tomato, creamed spinach, smoky baked beans, hash brown & thick cut tiger loaf	
sweet potato pancakes v	11

sweet potato pancakes, whipped feta, apricot harissa, roasted beets & seeds	
+ poached free-range eggs £2.5	
+ smoked british bacon £3	

french toast v	9.5
caramelised sweet brioche served with vanilla crème fraîche, compote, fresh berries & candied seeds	

avo toast ve/gf*	9.5
smashed avocado on grilled sourdough with chilli & lemon	
+ smoked british bacon £3	
+ poached free-range eggs £2.5	

shakshuka v/gf*	12.5
spiced confit tomato pan, soft baked free-range eggs, labneh, dukkha, chilli & coriander served with grilled focaccia	

muffins

benedict	12
poached eggs, smoked wiltshire ham, english muffin & hollandaise	
royal ve/gf*	13
poached eggs, smoked scottish salmon, english muffin & hollandaise	
florentine v	12

poached eggs, baby spinach, porcini mushroom, english muffin & hollandaise	
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grill

served with skin on fries	
+ sweet potato fries 50p	
+ halloumi fries £1.50	

plant burger ve/gf*	15
plant patty, grilled mozzarella, blackened chilli pesto, basil mayo, & crispy balsamic onions, served in a brioche style bun	
+ pickles	

bearnaise burger gf*	15
6oz smashed beef patty, west country cheddar, tomato chutney, peppercorn brisket, bearnaise sauce, crispy onions & horseradish sauce	
+ smoked bacon £2	

open aged steak sandwich gf*	15.5
aged beef steak, truffle mayo, caramelised onions, roasted portobello mushroom, pickled red onions & horseradish sauce	

dessert

brownie sundae ve/gf	7
brownie, vanilla bean ice cream, chocolate sauce, black forest jam & praline	

passionfruit mess v/gf	7
meringue, vanilla bean cream, fresh passionfruit, raspberries & berry coulis	

cheesecake v	7
cheesecake, biscoff base, pecan jam & salted caramel	

banoffee pot v	7
layered cocoa banana, vanilla chantilly, ginger biscuit & toffee sauce pudding pot	

sorbet scoop ve/gf	2.5
lemon, orange, blackcurrant, mango, raspberry	

11am - 4pm

bottomless drinks

add bottomless drinks to any main meal for £30

choose from 2 hours of bottomless prosecco, bloody mary's, mimosas, pergola punch or aperol spritz

**dear
grace**
COCKTAILS &
SMALL PLATES

saturday

v = vegetarian
v* = vegetarian option available
ve = vegan
ve* = vegan option available
gf = gluten free
gf* = gluten free option available

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.