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| **BRUNCH MENU** |

To Share, Chef’s selection of Antipasti and Savoury bites

**CHOOSE ONE**

**Eggs Benedictine - Egg Royal - Egg Florentine (V)**

Free Range poached eggs with honey roasted ham/Scottish Smoked Salmon/Wilted Spinach, hollandaise sauce served on white Sourdough

**Turkish Cilbir**

Free Range poached eggs on Dereotlu Yogurt, Aleppo chilli butter, Crusty Sourdough

**The Gantry Burgster**

Flamed-grilled Scotch Aberdeen dry aged Angus steak burger, Cheddar Gorge, House Pickled Gherkin, Tonka beans mayonnaise, rustic chips

**Free Range Buff Orpington Chicken Schnitzel**

Wild Mushroom Cream Gravy, Mayfield Free Range Fried Egg, Pickled Red Cabbage & Sage

**Seven Herbs Risotto, Garden Peas, and Kentish Asparagus (VG GF)**

Finished with Plant Based Parmesan Cheese & Spring Pea Shoots

**CHOOSE ONE**

**Salted Caramel Cheesecake**

Whipped Coconut Yogurt VG GF

**Dark Chocolate Brownie (V)**

Bleiswjik Vanilla Ice Cream

**Spanish Churros (V)**

Hot Chocolate Sauce