

BRUNCH MENU

From 12pm until 5pm

Mimosa | 14.50
Espresso Martini | 14.50
Bloody Mary | 14.50



Bellini | 14.50
strawberry/raspberry/peach
Breakfast Martini | 14.50
Tommy's Margarita | 14.50

TO SHARE

Merguez sausages, minty Tzatziki | 9
Crispy Brie bites, sun dried tomato pesto (v) | 8
Beetroot falafel, herb yogurt, mango salad (vg) | 8
Morecombe Bay potted shrimps, granary toast | 9.5

Croque Monsieur | 14 Croque Madame | 16.50

Eggs Forestiere (v) | 19
truffle hollandaise

Smoked haddock & salmon fishcake | 20
poached egg & hollandaise sauce

RAILS Burrito | 20
chorizo, scrambled egg, avocado, Applewood smoked cheddar, chipotle mayo

Sirloin Steak Baguette | 21
caramelised onions and horseradish sauce

Grilled halloumi and Avocado on toast (v) | 19
cucumber, hazelnuts

Veal Chop a la Milanese, fried egg | 22

Pickled Pear & Quinoa Superfood Salad (vg, gf) | 19
honey-glazed "Halloumi", sunflower seeds, coconut dressing

French Toast, blueberries, cinnamon crème fraiche (v) | 16

Pancakes, maple syrup, crispy bacon | 14

TO SHARE

Free range whole chicken, roast potatoes, salad, jus (gf) | 42

Beef Wellington, red wine jus | 90

SIDES

Fried Green Beans with Miso
Aioli | 5

Sweet potato
fries (vg, gf) | 5

Chunky avocado,
tomato and red onion salad
(vg, gf) | 5

Roast potatoes
(vg, gf) | 5

Sauteed spinach, Chilli and
Garlic (vg, gf) | 5

DESSERTS

Plum & Apple Crumble, vanilla cream
(vg, gf) | 8

Blood Orange Posset (v, gf) | 7

Selection of Ice Cream/
Sorbets | 6

Selection of Seasonal Cheeses
with quince jelly & seeded crackers | 15

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.
