

CHRISTMAS BRUNCH

Includes a selection of pastries to start, any brunch item below plus unlimited tea, filter coffee or fruit juice.

TO START

A Selection of Danish Pastries

BRUNCH

All our brunches are cooked to order using local ingredients and local organic free range eggs.

Gourmet breakfast (GF) (2-4-7-9-13-14)

Dry cured back bacon, old english sausage, roasted vine tomato, portobello mushroom, black pudding, fried egg and a choice of white or granary toast
Add a extra item: egg, sausage, bacon, black pudding, vine tomato or portobello mushroom - £1.50

Vegetarian breakfast (V) (GF) (2-4-7-14)

2 poached eggs, roasted vine tomato, portobello mushroom, baby spinach, 2 hash browns, baked beans and a choice of white or granary toast
Add a extra item: egg, vine tomato or portobello mushroom - £1.50

Vegan breakfast (VG) (2-10-13)

Grilled vine tomato, crushed avocado, portobello mushroom, baby spinach, 2 hash browns, baked beans and a choice of white or granary toast.

Local organic free-range eggs on toast or sourdough (V) (GF) (2-4-7-14)

Choice of scrambled eggs, 2 poached eggs or 2 fried eggs. On white, granary toast or sourdough. With a choice of either dry cured back bacon, vine tomatoes or portobello mushrooms.

Eggs royale (GF) (2-4-5-7-13-14)

poached eggs and oak smoked Scottish salmon on toasted muffins topped with Hollandaise sauce

Eggs benedict (GF) (2-4-7-9-13-14)

poached eggs and home roasted ham on toasted muffins topped with Hollandaise sauce

Poached free range eggs on smashed avocado (V) (GF) (1-2-4-9-14)

poached eggs served with smashed avocado on a slice of granary toast and siracha sauce

Halloumi & crushed avocado (V) (GF) (2-7-12-13-14)

served on toasted sour dough bread, with grilled halloumi and drizzled with siracha sauce

Chestnut mushrooms on toast (V) (GF) (2-7-14)

Chestnut mushrooms sauteed in garlic and parsley butter with cream. On a choice of white or granary toast.

Omelette Arnold Bennett (GF) (4-5-7-9-14)

Organic local free-range eggs, flaked smoked haddock topped with mature cheddar cheese.

SIDES

Chips with our garlic mayonnaise (V) (GF) (4-14) £5,50

Choice of skin on chunky chips or skin on fries

Farmhouse toast with butter (V) (2-7) £3,95

Toasted Sourdough with butter (V) (2-7) £4,50

Baked beans (V) (GF) £2,95

Crushed avocado (GF) (VG) £2,95

Fried Halloumi (V) (2-7) £3,95

Hash Browns £3,95

BRUNCH IN STYLE

Make your Brunch extra special

Homemade Mulled Wine £7,50

Prosecco Bel Canto £8,95
£29,90

Delicious sparkling wine with aromatic pear flavours on the nose followed by a crisp palate of succulent apples, a classic favourite.

Tosti Rose £8,95

A fruity and fragrant pink sparkling wine.

Champagne - Nicolas Feuillatte £39,95

Full of ripe-fruit flavour – white peach, apple and raspberry, with a citrus-fresh finish.

Bucks Fizz £7,95

Bel Canto prosecco with fresh orange juice. 175ml

Please see our drinks menu for a full selection

Table service, please pay at the table, do not come to the till.

Allergens Key: 1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk (Dairy) 8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame Seeds 13.Soybeans 14.Sulphites

V = Vegetarian. VG = Vegan friendly. GF = Gluten free option available (please ask for gluten free option).

Please advise our staff if you have food related allergies or special dietary requirements. We do not list all ingredients included in our recipes and we cannot guarantee the total absence of allergens. Fish & meat dishes may contain bones. Detailed information on the fourteen allergens are shown, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. Tips settled by credit card are subject to a 10% deduction to cover fees prior to distribution to employees. Cash tips are retained by staff.

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