

BRUNCH



BRUNCH IS SERVED DAILY FROM 12PM - 4PM

## BRUNCH

EGGS BENEDICT Smoked Roast Ham - English Muffin - Poached Eggs Hollandaise	18	PANCAKES ·V·GF· American Style Pancakes - Berry Compote Clotted Cream - Maple Syrup	15
EGGS FLORENTINE ·V· Wilted Baby Spinach - English Muffin - Poached Eggs Hollandaise	18	MANGO SMOOTHIE BOWL ·V·GF· Greek Yoghurt - Mango - Toasted Coconut Basil - Almonds - Granola	16
SALMON & EGGS St Ewes Farm Scrambled Eggs - Smoked Salmon Sourdough Toast	21	CHOPPED SALAD ·VE·GF· Sweetcorn - Broccoli - Red Cabbage - Green Cabbage Alfalfa Sprouts - French Dressing	14
DUCK HASH ·GF· Pulled Duck Leg - Potato Hash - Fried Duck Egg Chipotle Salsa	19	ORECCHIETTE ·V· Truffle - Cream - Parmesan - Basil	18
AVOCADO ON TOAST & POACHED EGG ·V· Crushed Avocado - Toasted Seeds - Lemon - Lime Chilli Flakes	21	SHORTRIB BURGER Beef Pate - Pulled Shortrib - Pickles - Jalapeño Ketchup Lettuce - Garlic Mayonnaise - Brioche Bun	20
OMELETTES Ham and Cheese ·GF· Spinach and Mushroom ·V·GF· Smoked Salmon and Cream Cheese ·GF·	17 17 18	FRIED CHICKEN BURGER Buttermilk Chicken Thigh - Kimchi Slaw - Pickles Garlic & Soy Mayonnaise - Blue Cheese Sauce Brioche Bun	20
FRENCH TOAST ·V· Brioche Soaked in Eggs and Pan Fried Berry Compote - Maple Syrup - Clotted Cream	18	RIBEYE STEAK ·GF· Watercress Salad Choice between Peppercorn or Béarnaise sauce	37

## SIDES

PARMESAN FRIES ·V·GF·	6	CHARRED BROCCOLI ·VE·GF·	6	HASH BROWNS ·VE·GF·	5
SWEET POTATO FRIES ·VE·GF·	6	SPINACH & GARLIC ·VE·GF·	6	GRILLED MUSHROOMS ·VE·GF·	5
MAC & CHEESE ·V·	6	ASPARAGUS ·V·GF·	5	SMOKED SALMON ·GF·	7

## SIDE SALADS

CAESAR SALAD ·V·	8	MIXED LEAF SALAD ·VE·GF· Baby Spinach - Pea Shoots Baby Gem Lettuce French Dressing	4	COUSCOUS SALAD ·VE· Israeli Couscous - Chimichurri Piquillo Peppers - Lemon Black Olives	7
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## DESSERTS

CHOCOLATE BROWNIE ·V· Vanilla Ice Cream	13	SORBET ·VE·GF· 2 Scoops Choice between Blood Orange - Mango - Blackcurrant	8
CREMA CATALANA ·V·GF· Raspberries	13	XIN AND VOLTAIRE COCKTAIL SORBET ·V·GF· 2 Scoops - Choose from the flavours below	14
SPANISH CHEESE BOARD ·V· Selection of Spanish Cheeses - Membrillo Quince Paste	15	FLORIAN Vodka - Champagne - White Peach - Elderflower (7.6%) GISELLE Mezcal - Champagne - Raspberry - Coconut (7.9%) AURELIE Whiskey - Amaretto - Pear (8.4%) ALPHONSE Dark Rum - Coconut - Mango - Passion Fruit (9.6%)	

ALL PRICES ARE IN POUNDS STERLING AND INCLUDE VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.  
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD INFORM A MEMBER OF THE TEAM. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.  
V:VEGETARIAN - VE:VEGAN - GF:GLUTEN FREE