

saturday brunch

brunch cocktails

CHANDON GARDEN SPRITZ brut, bitter orange liqueur, herbs & spices gls 11 btl 45

JUBILEE Chase grapefruit & pomelo gin, Cremant de Loire & lime 10

STRAWBERRY THYME Graveney London dry, strawberries, lemon, thyme & bergamot 11

SUMMER SPRITZ Hayman's peach & rose cup, traditional lemonade & berries 9.7

brunch

add fried egg, poached egg, mushroom, nduja 2

add bacon, sausage, avocado 2.5

FRIED CHICKEN & AVOCADO BELGIAN WAFFLE Topped with sour cream, smoked chilli dressing, coriander & lime 13

CRUSHED AVOCADO & POACHED EGGS ON SOURDOUGH Topped with pea shoots, chilli & chives V 10.5

HOMEMADE BANANA PANCAKES WITH SUMMER BERRIES Topped with Chantilly cream & a toffee pouring sauce V 10.5

SMOKED PORK SHOULDER BENEDICT On toasted English muffins with poached eggs & a creamy Hollandaise sauce 11.5

FULL ENGLISH Sausages, bacon, egg, mushroom, beans, tomato, sourdough & Nduja ketchup 13

VEGAN BREAKFAST Vegan bacon, sausages, sautéed mushrooms & spinach, beans, tomato & sourdough VG 13

BREAKFAST MUFFIN Hill House Farm sausage patty, free-range fried egg, cheddar cheese & burger sauce 10.2

VEGAN BREAKFAST MUFFIN Sausage patty, bacon, smoked Applewood cheese, mushroom & sriracha mayonnaise VG 10.5

mains

GRILLED BRITISH CHICKEN & TRUFFLE SALAD With Cornish eggs, cos lettuce, parmesan & a rosemary crumb 15.5

FOUR GRAIN SUPERFOOD BOWL Bed of grains with broccoli, avocado, pickled cabbage, carrot, seeds & soy VG 14.7

buns

all served in a brioche bun with rosemary salt fries

add bacon, cheese, jalapeños, fried egg 1.5

PLANT-BASED MIAMI BURGER Vegan patty, bacon, smoked Applewood cheese, onion, relish & crispy onions VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER Breaded chicken breast with Coronation mango slaw, lettuce & tomato 15

HILL HOUSE FARM BEEF BURGER With cheddar, cos lettuce, tomato, sweet pickle, onion & house burger sauce 15.2

sides

add nduja ketchup GF 0.5

TRUFFLE & PARMESAN FRIES GF 5.8

ROSEMARY SALT FRIES V GF 4.4

ROSEMARY SALT THICK CUT CHIPS V GF 4.4

WATERCRESS, FENNEL & RADISH Dressed with olive oil & lemon GF VG 4.5