



BOTTOMLESS BRUNCH MENU

STARTERS

BBQ Chicken Bites

Lashings of homemade authentic smoky BBQ sauce smother our lightly battered chicken bites, served on a bed of fresh zesty citrus slaw

Whipped Feta Crostini (V)

Crostini means 'little toasts'. We take a French stick, toast it to the perfect crisp and top it with creamy feta, sharp pickled fennel and a fresh chilli kick

Soup

Soup of the day, always made fresh. Served with a flavoursome garlic and rosemary focaccia

Smoked Haddock Croquettes

Croquette comes from the French term 'croquer', meaning 'to crunch'. Smoked haddock, potato and a selection of herbs in a delicate yet crunchy breadcrumb, accompanied by lemon and chive aioli and garnished with rocket

Chicken Liver Pâté

Silky chicken liver pâté, homemade and served with seasonal chutney and lightly toasted sweet brioche bread

MAINS

Roast Cod

Served with sauce américaine, this is a classic French sauce with a pronounced flavour of tomato and cayenne pepper. This is perfect with our cod as it accentuates its meaty flavour - all served with asparagus, peas and sugar snaps

Stuffed Sweet Potato (V)

Beautiful, stuffed sweet potato with homemade Sicilian caponata consisting of aubergine, olives, oregano and tomatoes. Topped with fresh grilled greens, peppery rocket pesto and toasted pine nuts

Tagliatelle Pasta (V)

Simple and elegant - basil, mascarpone and tomatoes combine for the perfect summer dish. We use heritage tomatoes, grown for flavour rather than colour making them stronger and sweeter
Add Chicken - 3

Salmon

Grilled fillet of salmon served on a salad of new potatoes, bursting cherry tomatoes and crunchy baby gem, mixed olives tossed delicately with a lemon caper dressing

8oz Flat Iron Steak

Tender 8oz flat iron steak smothered in zesty chimichurri, this South American dressing is the perfect accompaniment to quality British steak. Served simply with a rocket and Parmesan salad
Chef recommends this steak served medium, if you would like more information on why please ask your server
£3 supplement

Roast Chicken Supreme

The supreme is the premium cut of the chicken. Served with spiced chorizo purée, green beans, roasted sweet potato, red onion and sweetcorn

SIDES

New Potato and Chorizo Salad
4.5

Paprika-spiced Sweet Potato Fries (V)
3.5

Skinny Fries (V)
3.5

Seasonal Vegetables in Mint and Butter (V)
4

Charred Broccoli finished with
Chilli and Flaked Almonds (V)
3.5

Rocket and Parmesan Salad (V)
3

Roasted Sweet Potato with Red Onion
and Sweetcorn (V)
4

TWO COURSES FOR £35 PLUS UNLIMITED PROSECCO

Maximum sitting of 1.5 hours. Some of our food may contain nuts and allergens. Please speak to a team member for clarity