

SUNDAY BRUNCH

First Tables 10am, Last Tables 11:30

BREAKFAST MARTINI

Tanqueray London Dry Gin, Cointreau,
Lemon Juice, Orange Marmalade 10

BLOODY MARY

Smirnoff Black Label Vodka, Sriracha,
Worcester Sauce, Salt, Black Pepper,
Lemon Juice, Tomato Juice 10

LUSCOMBE ORANGE JUICE

Organic Sicilian Oranges 4.25

CROQUE MADAME

Sourdough, Melted Cheddar Cheese, Smoked Streaky Bacon,
Béchamel Sauce, Fried Egg 11.5

EGGS FLORENTINE

Sautéed Spinach, Poached Eggs, Crumpets, Hollandaise 9.5 v

EGGS ROYALE

Smoked Salmon, Poached Eggs, Crumpets, Hollandaise 11

CHAMPION'S BRUNCH

Poached Egg, Streaky Bacon, Smashed Avocado,
Thyme-Roasted Tomato, Sourdough Toast 9.5 gfo

EGGS ON TOAST

Two Eggs Your Way on Sourdough Toast 4.5 v, gfo

MUSHROOMS ON TOAST

Sautéed Chestnut Mushrooms, Garlic, Cream & Thyme on Toasted Sourdough with a
Fried Egg 9 vg, gfo

FULL ENGLISH

Two Eggs, Cumberland Sausage, Streaky Bacon,
Sautéed Mushrooms, Thyme-Roasted Tomato,
Posh Baked Beans, Sourdough Toast 12
Add Black Pudding 1.5

VEGGIE PLATE

Two Eggs, Grilled Halloumi, Smashed Avocado,
Sautéed Mushrooms, Thyme-Roasted Tomato,
Posh Baked Beans, Sourdough Toast 12 v, gfo

SUNDAY LUNCH

First Tables 12:30, Last Tables 5pm

WHISKEY SOUR

Evan Williams Bourbon, Lemon Juice, Aqua Faba, Sugar Syrup, Angostura Bitters 10

FRENCH MARTINI

Absolut Vodka, Chambord Raspberry Liqueur, Pineapple Juice 10

NEGRONI

Plymouth Gin, Select Bitter Liqueur, Antica Formula Rosso Vermouth 10

TOASTED SANDWICHES

BLT

Streaky Bacon, Little Gem Lettuce & Tomato 7.5
Add Fried Buttermilk Chicken Breast 3

BRIE & BACON

Streaky Bacon, Melted Brie & Chilli Jam 9.5

CUMBERLAND

Cumberland Sausages, Caramelised Red Onion, Mustard Mayonnaise 9.5

SALADS

HONEY-GLAZED GOATS CHEESE

Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 13 v, ns, gf

HOT-SMOKED SALMON

Fresh Orange, Spring Onion, Cucumber, Mixed Leaves, Lemon Dressing 14.5 gf

CRISPY CHICKEN CAESAR

Paprika-Flour Fried Buttermilk Chicken Breast, Sourdough Croutons, Anchovy, Little Gem, Caesar Dressing 15 gfo

ROASTS

Our roasts come with yorkshire pudding, roasties, seasonal veg and traditional gravy

LEMON & THYME CHICKEN SUPREME

18 gfo

CRISPY SKIN PORK BELLY

19.5 gfo

TOPSIDE OF ABERDEEN ANGUS BEEF

21 gfo

NUT ROAST

Mixed Nuts, Carrot & Lentils 17 v, vgo, gfo

KIDS ROAST

Chicken, Beef or Nut Roast 12 vgo, gfo

CAULIFLOWER CHEESE FOR TWO 8 v

EXTRA YORKIE 1.5 v

BOWL OF ROASTIES 5 v, gf

FRIES

5 vg, gf

CAJUN FRIES

5.5 vg, gf

TRUFFLE & PARMESAN FRIES

6 vg, gf

HOUSE SALAD

5 vg, gf

DESSERTS

APPLE TARTE TATIN

Vanilla Bean Ice Cream 8.5 v

ESPRESSO MARTINI CHEESECAKE

Vanilla & Chocolate Cheesecake, Amaretti Biscuit, Coffee Liqueur, Espresso 8.5 v, ns

STICKY TOFFEE PUDDING

Toffee Sauce, Clotted Cream 8 v

AFFOGATO

Vanilla Bean Ice Cream, Biscoff Crumb, Double Espresso 5 v, vgo, gfo

BLOOD ORANGE SORBET 2.5 vg, gf

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
We can't list every ingredient we use so if you have an allergy or intolerance please let us know
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