



BRUNCH MENU

Saturday from 11am - 4pm

2 Courses for £35 per person / 3 courses for £40

Includes either;

1 x Bottle of Prosecco

1 x Bottle of House White, Red OR Rose 5 x Bottles of Beer

2 Courses for £25 per person / 3 courses for £30

without alcohol

STARTERS

Burrata from puglia, datterino tomato "provençal style" (v)
Toasted sourdough

Yellowfin tuna tartare, lightly spiced crushed avocado
Green apple & cucumber salsa

Roasted & thinly sliced beef sirloin
Pickled vegetable & mushrooms, hazelnut vinaigrette

MAINS

Oven roasted free range chicken breast,
Fragrant Sicilian aubergine & fig caponata

Hand rolled fresh pappardelle pasta & grated aged cheddar,
Seasonal mushrooms & truffle sauce (v)

Pan roasted Scottish salmon
Petits pois à la française, Alsace bacon sauce

DESSERTS

Baked Tahini vanilla cheesecake
Marinated new season Gariguette strawberries

Poached Yorkshire rhubarb, fromage frais mousse
Warm pink praline brioche

Selection of artisan cheeses
Hand baked biscuits & chutney