



# Brunch Menu

## Saturday & Sunday

11am - 4pm

### 2 Courses for £35 per person

*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

*without alcohol*

#### STARTERS

Burrata from Puglia & Heirloom beetroot  
Fresh orange & pink grapefruit, almond & extra virgin olive oil

Homemade Artichoke pickled herring  
Fragrant red cabbage & green apple salad

Confit Gressingham duck leg  
Celeriac remoulade with wholegrain mustard

#### MAINS

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

Pan roasted filet of Scottish salmon  
Crushed onion squash, Spanish chorizo sauce

Slow cooked Hereford beef feather blade with crisp shallots & hazelnut pangritata  
Ratte potato & bone marrow, beef & full bodied red wine sauce

#### DESSERT

Soft banana & muscovado cake  
Jamaican coconut sorbet & poached pineapple (v)

Caramelised Valrhona milk chocolate tart  
Poached William pear & champagne sorbet

Selection of artisan cheeses  
Hand baked biscuits & chutney