



## BRUNCH MENU

SATURDAY & SUNDAY

11am - 4pm

**2 courses £35 / 3 courses £40**

*Includes either;*

*1x bottle of Prosecco*

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

**2 courses £25 / 3 courses £30**

*Without alcohol*

### STARTERS

Burrata from Puglia & Datterino tomato salad  
Basil & pine nut pesto, toasted sourdough

Confit Gressingham duck leg, hazelnut & shallots pangritata  
Pickled seasonal vegetable & mushrooms

Fragrant Spanish octopus, garden herbs & chickpea salad "Maghreb style"

### MAINS

Slow cooked gilt head bream in extra virgin olive oil  
Fragrant Sicilian aubergine & fig caponata

Hand rolled fresh pappardelle pasta & grated aged cheddar  
Seasonal mushrooms & truffle sauce

Oven roasted corn fed chicken breast  
Salad of fregola pasta from Sardinia, sauce vierge

### DESSERTS

Grand Marnier & Seville orange tart semifreddo  
Fresh orange & nectar

Baked Tahiti vanilla cheesecake  
Marinated Gariguetta strawberries

Selection of artisan cheeses  
Hand baked biscuits & chutney

*A discretionary service charge of 12.5% will be added to your bill.*