



# Autumn Brunch Menu

## Saturday & Sunday

11am - 4pm

*2 courses £35 / 3 courses £40*

includes either;

Bottle of Prosecco

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

*2 courses £25 / 3 courses £30*

without alcohol

## STARTER

Gressingham duck croquette & smoked duck ham  
Lettuce & artichoke salad, hazelnut vinaigrette

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

Homemade Scottish salmon gravlax & beetroot tartare  
Light horseradish cream, freshly baked soda bread

## MAIN COURSE

Hand rolled fresh pappardelle pasta & Périgord truffle sauce  
Seasonal wild mushrooms & grated aged parmesan

Pan roasted line caught Cornish Cod, roasted vermicelli pasta & Spanish chorizo  
Confit red peppers & mussels casserole, chorizo sauce

Slow cooked Hereford beef feather blade, Hazelnut & crispy shallots pangritata,  
Crushed ratte potatoes & bone marrow, beef & full-bodied red wine sauce

## DESSERT

Baked Tahiti vanilla cheesecake  
Marinated fresh blueberries

Frozen Valrhona chocolate, cranberries & Armagnac parfait  
Isigny crème fraîche

Selection of artisan cheeses,  
Hand baked biscuits & chutney