

BRUNCH

Why not go bottomless? Your choice of any brunch dish accompanied by bottomless Prosecco or house beer for 1.5 hours. Just £29 per person. On Sundays it's 2hrs for the same price!

EGGS	Eggs Florentine £ 8.5 Poached egg, sautéed spinach and hollandaise sauce on toasted sourdough (v)	SWEETER DISHES	Greek yoghurt £ 6 granola, seeds and mixed berries (v)
	Eggs Benedict £ 9.5 Old Mill honey roast ham, poached eggs and hollandaise sauce on toasted sourdough		Plant based yogurt £ 6.5 mixed berries, toasted almond, hazelnut, seed and agave syrup(pb) (gif)
	Eggs Royale £ 10 smoked salmon, poached egg and hollandaise sauce on sourdough toast.		American pancakes £ 7.5 Blueberries, raspberries, banana and maple syrup(v) Add an extra pancake 1.5
	Shakshuka baked eggs £ 9.5 Tomato, peas, spinach, edamame and feta served with sourdough (v)		American pancakes £ 8 Bacon and maple syrup Add an extra pancake 1.5
	Shakshuka baked eggs £ 11 Chorizo, roasted aubergine, tomato and peppers served with sourdough		Crispy chicken & bacon on top of a waffle £ 13 Crispy chicken and bacon on top of a waffle with a sriracha maple glaze
			Smashed avocado with cherry tomato and dukkah £ 9 On sourdough toast(pb) Add poached egg 1 / Add bacon 3
			Corn bread £ 11 with romesco sauce, asparagus, roasted courgette, edamame, quinoa, confit tomato, toasted almond and watercress (pb)
			The big breakfast bun £ 9 Egg, bacon, cheese and hash brown, on a brioche bun

Brunch is served 9-3pm everyday!

V (VEGETARIAN) PB (PLANT BASED) GIF (GLUTEN INGREDIENTS FREE)

SOME DISHES ARE AVAILABLE GLUTEN INGREDIENT FREE, ASK YOUR SERVER FOR DETAILS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS OR REQUIRE ALLERGY INFORMATION, PLEASE ASK. PLEASE BE AWARE THAT FOOD CONTAINING ALLERGENS IS PREPARED AND COOKED IN OUR KITCHEN. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.