

BRUNCH



LIBATIONS

MIMOSA 15

freshly squeezed orange juice, Champagne

BLOODY MARY 14

tomato, usual spices, citrus, your choice of spirit

KIR ROYALE 14

Crème de cassis, blackcurrant reduction, Champagne

CHAMPAGNE

served by 125ml Glass / 750ml Bottle

NV TAITTINGER, BRUT RESERVE, REIMS 14.5 / 87

NV TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS 18.5 / 110

NV TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS 22.5 / 130

SNACKS

BBQ-SPICED CRISPY PIG EARS 7

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5

HOUSE BREAD (v) 5
spiced butter & sea salt

BACON WRAPPED DATES 4 / each

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

CORN RIBS (vg) 6
spicy sticky sauce

FAVOURITES

DUCK & WAFFLE 20

crispy leg confit, fried duck egg, mustard maple syrup

ENGLISH BREAKFAST 16

victorian sausage, two eggs – any style, dry cured bacon, mustard crumbed tomato, field mushrooms, hash brown, white bloomer

DUCK CONGEE 15

confit duck, egg, spring onion, ginger, hazelnuts, hot sauce

WAFFLES

'THE FULL ELVIS' (v) 16

PBJ, caramelised banana, Chantilly cream, all the trimmings

CARAMELISED BANANA (v) 13

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

LEMON MERINGUE WAFFLE (v) 12

lemon curd, Italian meringue, lemon sherbet ice cream, dill

EGGS

COLOMBIAN EGGS (v) 12

scrambled eggs, tomato & spring onions, farmhouse loaf & avocado
add grilled chorizo or smoked salmon 4.5 each

DUCK BENEDICT 15

braised duck leg, waffle, hen's egg, hollandaise & sriracha

TWO EGGS ~ ANY STYLE (v) 8

farmhouse loaf & hand churned butter

SMOKED SALMON ROYALE 15

poached hen's egg, waffle, hollandaise, horseradish, chive
add 10g Exmoor Caviar 34

EGGS FLORENTINE (v) 15

poached hen's egg, waffle, spinach, hollandaise, lemon balm

FRIED DUCK EGG (v) 16

Wye Valley asparagus, summer vegetables, brioche

SAVOURY

CORNISH CRAB 18

brown crab mayonnaise, farmhouse soldiers

BBQ BEANS ON TOAST (v) 14

feta, chives

PUY LENTILS (v) 10

spinach, sweet onion, organic yoghurt, miso & nasturtiums

FOIE GRAS CRÈME BRÛLÉE 14

pork crackling & marmalade brioche

SLOW ROASTED PEPPERS (v) 7

courgette, basil and capers

SPICY OX CHEEK DOUGHNUT 13

apricot jam, smoked paprika sugar

LOBSTER COCKTAIL 24

Marie Rose sauce, horseradish, Exmoor caviar

SWEET

CHOCOLATE FONDANT (v) 10

peanut butter ganache, vanilla ice cream, praline crunch

TORREJAS (v) 14 (serves two)

maple caramel apples, cinnamon ice cream

GREEK YOGHURT (v)

homemade granola 8

golden raisins, pine nuts, date molasses 8

FRESHLY BAKED PASTRIES (v) 7

croissant, toffee swirl, fruit twist

SEASONAL FRUIT SALAD (v) 8

LARGE PLATES

SUMMER VEGETABLE RISOTTO (v) 16

Wye Valley asparagus, crispy courgette flower

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 44

béarnaise sauce

ROASTED SEABASS 29

soft herbs, lemon

LAUNCESTON BARNSELY LAMB CHOP 26

lamb jus, heritage carrots

WHOLE ROASTED CORN FED CHICKEN (for 2-3) 45

wild mushrooms, ratte potatoes, truffles and herbs

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.



Sommelier Selections

served by 175ml / 400ml / 750ml

WHITE	GLS	CARAFE	BTL
2018 ALBERT BICHOT, CHABLIS, BURGUNDY, FRANCE	15	34.5	68
2018 COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11.5	28	50
2018 MAISON BELENGER, IGP COTES DE GASCOGNE BLANC, LANGUEDOC-ROUSSILLON, FRANCE	8.5	19	35
2018 DOMINGO MARTIN, ALBARINO, RIAS BAIXAS, GALICIA, SPAIN	10	24	42
2018 KELLEREI-CANTINA, PINOT BIANCO, ANDRIAN, ALTO ADIGE, ITALY	12.5	29	54
2018 EL MURÓ, MACABEO, CARIÑENA, ARAGON, SPAIN			28
2018 PRODUTTORI DEL GAVI, IL TUFFOLO, GAVI, PIEDMONT, ITALY			45
2017 DOMAINE FOUASSIER, SANCERRE, CLOS PARADIS, LOIRE, FRANCE			58
ROSÉ	GLS	CARAFE	BTL
2018 DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	10.5	24	45
2018 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE			76
RED	GLS	CARAFE	BTL
2019 LES COTILLES, PINOT NOIR, VIN DE FRANCE, FRANCE	10.5	24	42
2018 SAINT COSME, CÔTES DU RHÔNE, RHÔNE, FRANCE	11	25.5	47
2017 ALTOS DE JOSE IGNACIO, TANNAT RESERVE, URUGUAY	12.5	29	54
2018 BIBI GRAETZ CASAMATTA, IGT TOSCANA ROSSO, TUSCANY	10.5	24	45
2018 HERDADE DO ESPORAO, PÉ TINTO, ALENTEJO, PORTUGAL	7.5	17.5	33
2017 FEUDO ARANCIO, NERO D'AVOLA, SICILIA IGT, SICILY			36
2015 CONTUCCI, VINO NOBILE DI MONTEPULCIANO, TUSCANY, ITALY			79
2016 DOMAINE COMBIER, CROZES HERMITAGE, RHONE, FRANCE			64
2016 BODEGA CATENA ZAPATA, MALBEC, CATENA ALTA, HISTORIC ROWS, MENDOZA ARGENTINA			95

* Full Wine List available upon request. Wines subject to availability.
125ml available upon request
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