

SATURDAY DAY MENU

SMALL PLATES

BUTTERNUT SQUASH SOUP toasted pine nuts, fresh bread vg	5
ASPARAGUS poached eggs, cured ham, chive	6
SMOKED SALMON scrambled eggs	6
BUTTERED MUSHROOMS stilton, rocket & pesto vgo	6

LARGE PLATES

FISH FINGER SANDWICH frites, tartare mayonnaise	10
28 DAY AGED STEAK & EGGS MUFFIN dijon mayonnaise	10
SMOKED SALMON avocado, curried egg, tomato chutney	8
8oz BURGER pickles, ketchup, frites	12
EGGS BENEDICT bacon, hollandaise	9
EGGS FLORENTINE spinach, hollandaise v	8
EGGS ROYALE salmon, hollandaise	9
SMASHED AVOCADO ON TOAST curried cauliflower, cous cous, popcorn vg	9
STEAK & FRITES garlic butter	14
SUNBLUSH TOMATO & MOZZARELLA SALAD basil, pesto vgo	7

DESSERTS

LEMON POSSET raspberries	5
BROWNIE salted caramel sauce	6
COCONUT PANNA COTTA chargrilled pineapple, kiwi vg	6
CREME BRULEE vanilla	6

(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

AN ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 7 OR MORE

SOME OF OUR DISHES CONTAIN ALCOHOL OR NUTS. PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGENS, INTOLERANCES OR QUESTIONS ABOUT THE INGREDIENTS

