



WEEKEND LUNCH MENU

Aperitif

DH Summer Special
 Peach Bellini
 Prosecco & fresh white
 peach juice
 glass 8.5 / Carafe 29

Champagne Cocktail	13.5	Clover Club	9
DH Bloody Mary	8	Negroni (30 day aged)	9
Breakfast Martini	9	Salt caramel Espresso Martini	9
Non Alcoholic			
Spice 94- Seedlip grove, pomegranate & aromatic tonic			6

Brunch

Bacon sandwich on warm ciabatta	5.5
Avocado on toast, chilli & black pepper (veg)	6.95
Burrata & roast vine tomato on toast, rocket (veg)	8
Scrambled eggs & oak smoked salmon on toast	8.95
Baked Chorizo, parmentier potatoes & fried egg	8.95

Weekend Roast Offer
 Chicken or Lamb,
 duck fat roast potatoes,
 seasonal vegetables
 w/glass of house wine
 21.5

Salted almonds	4.5	Gordal olives	4	Bread & butter	3
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Starters & smaller dishes

Padron peppers, sea salt (vgn)	5
Welsh rarebit (veg)	5.95
Cauliflower soup, pickled Girolles (veg)	6
Squid ink arancini, lime & saffron mayonnaise	6.95
Datterino tomato & fregula salad, toasted almonds & flat parsley (vgn)	7.95/13.5
Potted Salmon, Espelette pepper, capers & pea cream	8
Chicken liver parfait, sweet onion chutney & sour dough toast	8.5

Mains

Char-grilled ribeye of beef 450g or 750g, parsley roots & Salsa Verde (for 1 to 3 people)	37/52
Bubble & squeak, fried egg & crisp streaky bacon	10.95
12-hour Bertha smoked pork hash, potatoes & fried egg	10.95
Pappardelle pasta, Pied de Mouton, Pecorino & fine herbs (veg)	14.75
Baked smoked haddock & salmon, sweet potato & mixed leaves	15
Bertha roast Black Pig chop, roast leeks & fennel mayonnaise	16
Roast chicken or lamb, duck fat roast potatoes, seasonal vegetables & jus	17.5
Hake fillet, new potatoes, Bouillabaisse & Rouille	18

Sides

Buttered french beans (veg)	3.95	Baby & golden beetroot salad (veg)	3.95
Roast new potatoes, rosemary, garlic(vgn)	3.95	Minted new potatoes (veg)	3.95