



2 COURSES 20 / 3 COURSES 25

Free flowing bubbles for an extra 18pp (90 Minutes)
Parties of 7 and above 25pp (90 Minutes)

Every Saturday: 11.30 -15.30

EGGS & STARTERS

Avocado, sourdough bread, fried or poached egg, cherry tomatoes

Eggs Benedict, ham, hollandaise, toasted muffin

Eggs Florentine, spinach, hollandaise, toasted muffin

Eggs Royale, smoked salmon, hollandaise, toasted muffin

Truffle celeriac velouté

Heritage beetroot salad, caramelised goats' cheese and watercress

Crispy calamari, sriracha mayo

Ham hock terrine, celeriac remoulade

Superfood salad, pumpkin, quinoa, pomegranate, almonds

MAINS & JOSPER GRILL

Classic Caesar salad, free-range chicken

Shredded confit duck leg, hash brown, coleslaw

Fish & chips, tartare sauce, crushed peas

Tagliatelle, cream mushroom sauce

21-30 days aged Aberdeen Angus flat iron steak, peppercorn sauce
200g GF

Beef burger, Gruyère cheese, bacon, chilli and onion jam relish

Buttermilk chicken, lime slaw, sriracha mayo

Chicken and mushroom stroganoff, pilaf rice, pickled cucumber

Pan-fried cod fillet, beetroot, pickled shallots, salty fingers veloute

DESSERTS

Chocolate brownie, vanilla chantilly

Classic vanilla crème brûlée

French toast & mix berries

Custard tart, nutmeg & Armagnac ice cream

Selection of French cheese, fruit chutney

SIDES

Selection of artisan bread 3.5

Grilled tomatoes 2

Grilled mushroom, parsley butter 4

Fried egg 2.5

Free-range smoked streaky bacon 4

Buttered brussels sprouts, chestnuts 5

Scottish smoked salmon 4

Pomme frites 4

Buttered kale 5

Avocado, rock salt 4.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

