

BRUNCH

FAVOURITES

Fried chicken, egg & croissant waffle	13
Merrifield Farm chicken, sausage gravy	
Egg & bacon poutine	10
mozzarella, chips & sausage gravy	
Devilled mushrooms	7
on toast	
Avocado chilli & lime on toast (ve)	8
add eggs 2.5	
Whole baked sea bream	14.5
served with either fries, green salad or apple & fennel slaw	

BIG BREAKFASTS

served until 12pm

Full veggie (v)	9.5
fried eggs, tarragon mushrooms, spice-roasted tomato, hash brown, spinach, beans & toast	
Full English	10.5
fried eggs, flat sausage, dry-cured bacon, tarragon mushrooms, spice-roasted tomato, beans & toast	

SUNDAY ROAST

from 12 until we run out

RUMP OF BEEF, SLOW ROASTED FOR SIX HOURS 18.5

Yorkshire pudding, roast potatoes, chantenay carrots, cider-braised turnips, Savoy cabbage & bone marrow gravy

ROAST CHICKEN 17.5

Roast potatoes, chantenay carrots, cider-braised turnips, Savoy cabbage & chicken gravy

FRUIT, GRAINS & SALADS

Fruit waffle (v)	8
apple compote, yoghurt, honey	
House granola (v)	5
Greek style yoghurt & apple compote	
Spice-roasted cauliflower (ve)	10
chickpeas, wilted spinach & curried aubergine sauce	
Kale, avocado & herb salad (ve)	6/9
roast carrots, toasted seeds	

EGGS

On toast (v)	5.5
any way	
Caponata & eggs	7.5
aubergine, olives, capers, anchovy & parmesan	
Loch Duart smoked salmon	9.5
eggs any way, on toast	

STEAK

Steak & eggs	15
rump, spice-roasted tomato & eggs any way	
Ribeye or sirloin	24.5
Served with either fries, green salad or apple & fennel slaw add béarnaise or peppercorn 2	

BURGERS

Brunch burger	10
fried eggs, bacon, sausage, Oglesfield, tomato & mushroom	
Double bacon cheese burger & fries	13.5
two dry-aged beef patties, streaky bacon & American cheese	
Chicken burger & fries	13.5
add avocado 2 bacon 2.5 kimchi 2	

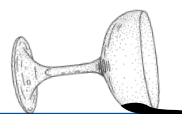
COFFEE & TEA

Coffee from Union Roasters & Tea from the Rare Tea Company

Espresso, Americano	3
Flat white, Latte, Cappuccino	3.25
Hot chocolate	3.25
RAF English breakfast, Earl Grey, Green, Chamomile	3
Fresh mint	3

SOFTS

Chegworth Valley apple & elderflower	3
Iced Cucumber Green Tea	3.25
Grapefruit Soda	3.5
Arnold Palmer	3.5
Karma Cola Lemony Lemonade	4
Karma Cola Orangeade	4



BOTTOMLESS

served until 3pm
1.5hr time limit applies

BLOODY MARY 14.5

vodka, tomato juice, house spice mix, lemon

BUBBLES 18

FILTER COFFEE 3

WINES

SPARKLING

125ml / btl

Nino Franco, Primo Brut Prosecco (ve) 6 / 30

11.5% | Veneto, Italy - NV

Pannier Brut (ve) 9 / 47

12% | Champagne, France - NV

SHERRY

100ml / btl

Manzanilla 'Gabriela', M Sanchez Ayala 5 / 32

15% | Jerez, Spain - NV

Oloroso 'Gobernador', Emilio Hidalgo 5.5 / 35

15% | Jerez, Spain - NV

ROSÉ

125ml / 375ml / btl

Grenache | Bergerie de la Bastide (ve) 4.5 / 11 / 19

12% | Languedoc, France 2017

WHITES

125ml / 375ml / btl

Trebbiano | Nespolino Bianco IGT (ve) 4.5 / 11 / 19

11.5% | Emilia-Romagna, Italy - NV

Cataratto | Normanno Ciello (ve) 22

12.5% | Sicily, Italy - 2017

Chenin Blanc | The Winery of Good Hope (ve) 26

12% | Stellenbosch, South Africa - 2017

Riesling | Jean Biecher (ve) 5 / 14 / 28

12% | Alsace, France - 2017

Picpoul | Cap Cette (ve) 5.3 / 15 / 29

13% | Languedoc, France - 2017

Pinot Grigio | Gregoris (ve) 30

12.5% | Veneto, Italy - 2017

Sauvignon Blanc | Cédric Allion (ve) 5.5 / 16 / 31

12% | Loire Valley, France - 2017

Chardonnay | Les Cottes (ve) 6 / 17 / 33

12.5% | Languedoc, France - 2016

Trebbiano | Saladini Pilastris Falerio (ve) 32

13% | Marche, Italy - 2017

Bacchus Blend | Knightor Carpe Diem (ve) 38

11.5% abv | Cornwall, England - 2014

Albarino | Terras Gauda San Campio (ve) 40

12.5% | Rias Baixas, Spain - 2017

REDS

125ml / 375ml / btl

Sangiovese | Nespolino Rosso IGT (ve) 4.5 / 11 / 19

12% | Emilia-Romagna, Italy - NV

Carignan Blend | La Troubadour (ve) 21

12% | Pays d'Oc, France - 2017

Barbera | Alasia (ve) 24

13.5% | Piedmont, Italy - 2017

Bobal | Academia de los Nocturnos (ve) 25

12.5% | Valencia, Spain - 2017

Cabernet Blend | Domaine du Haut Bourg (ve) 26

12% | Loire Valley, France - 2015

Tempranillo | Gran Cerdo (ve) 27

13% | Rioja Alta, Spain - 2017

Pinot Noir | Les Nuages 5 / 15 / 28

13% | Loire Valley, France - 2017

Tannat | Les Trois Chevaliers (ve) 6 / 17 / 31

14% | Languedoc, France - 2014

Mencia | Petit Pittacum (ve) 32

13.5% | Bierzo, Spain - 2016

Nero d'Avola | Terra Firma (ve) 33

14% | Sicily, Italy - 2017

Sangiovese | Saladini Pilastris (ve) 6.5 / 17 / 34

13% | Marche, Italy - 2017

Merlot Blend | Château Turon La Croix 35

13.5% | Bordeaux, France - 2010

Tempranillo | Hacienda Grimon Crianza (ve) 6.8 / 19 / 36

14% | Rioja, Spain - 2013

Pinot Noir | Sileni Cellar Selection 38

12% | Hawkes Bay, New Zealand - 2017

Malbec | Tomero 7 / 20 / 39

14% | Mendoza, Argentina - 2015

Grenache | Haut d'Acantalys 40

14.5% | Rhone Valley, France - 2016

Pinot Noir | Vignobles Guillaume 41

12.5% | Burgogne-Franche-Comté, France - 2015

Shiraz Blend | Radford Dale Black Rock (ve) 44

13.5% | Swartland, South Africa - 2015

Corvina Blend | Antonio Fattori Valpolicella Ripasso (ve) 48

15% | Veneto, Italy - 2016

Baga | Dirk Niepoort 'Nat Cool' 11 (ve) 51

12% | Bairrada, Portugal - 2016