



# BRUNCH SET MENU

2 COURSES £30 | 3 COURSES £35  
BOTTOMLESS BUBBLES £29 PER PERSON

Terms & conditions apply.

## STARTERS

Poached Egg  
Choice of: *Florentine* (v),  
*Benedict* or *Royale*. Served  
on English muffin & hollandaise

Chopped Salad (vg)  
kale, fennel, radish &  
radicchio, toasted seeds,  
carrot & ginger dressing

Scottish Smoked  
Salmon  
sour cream, capers,  
brown bread & butter

## MAINS

Avocado Poached Eggs  
Habanero hot sauce, sour cream, muffin

Fish & Chips  
minted peas, fries, tartare sauce

Wild Mushroom Ragu (vg)  
truffled potatoes &  
winter vegetable chips

Fried Chicken Sandwich  
Buffalo hot sauce, Cheddar cheese,  
iceberg, pickles, fries

## SIDES

Fries (vg) 6.5 | Gem Leaf Salad (vg) | 6 Bacon Creamed Spinach 8  
Grilled Hispi Cabbage, Caesar dressing, red chilli, crispy onion, Parmesan crumbs 8

## DESSERTS

French Toast  
whipped cinnamon crême  
fraîche, raspberry sauce

Coconut  
Tapioca (vg)  
mango sorbet, chilli

Ice Creams  
& Sorbets (vg)  
ask your server for flavours

## SUNDAY ROAST

(Available on Sundays only)

All served with Yorkshire pudding, roasties,  
seasonal vegetables & gravy

Gloucester Old Spot Pork Rack 5 *supp*  
apple sauce

Roast Half Chicken (h) 5 *supp*  
bread sauce

Dry Aged Hereford Rolled  
Rib of Beef (h) 8 *supp*  
horseradish

Cauliflower Cheese (v)  
vegetarian gravy

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 13% service charge will be added to your bill. Prices include VAT.