



WEEKEND BRUNCH

STARTER

Mediterranean Crevettes

Smoked fish platter

Charcuterie

Prawn cocktail

Caprese salad (V)

Hummus (V)

Potato salad (V)

Caesar salad (V)

MAIN COURSE

Roasted beef

Roast Chicken

Vegetable Wellington (V)

Roast Potatoes (V)

Steamed tofu with stir fried vegetables (V)

Mix vegetables (V)

(Served with gravy, mustard, mint sauce, horseradish sauce and Yorkshire pudding)

DESSERTS

Passion fruit tart

Coffee & chocolate mousse cake

Green apple mousse

Strawberry terrine

Selection of cheeses with Artisan biscuits and Damson jelly

£38.00 per person

or

£48.00 per person with a glass of Veuve Clicquot Champagne

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to check allergen information on every visit. All prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill.