

FIZZ & BLOODY MARYS

Fredi's Bloody Mary	9.5
Fiery & Feisty Michelada	9.5
Fresh Orange Mimosa	7.5
Glass of Vinvita Prosecco	7.5
Glass of Renard Barnier Champagne	11

SOME LIKE IT HARD

2/3 pt Nico Lager, Orbit Brewery, 4.8%	5
Summer Sangria De Jerez	9.75
Espresso Martini	9.75
Tommy's Margarita	9.75

JUICES, CORDIALS & SMOOTHIES

Ginger Shot	2
ginger juice, pineapple shrub	
The Popeye	5.5
pineapple, spinach, apple & garden peas	
The Mary Berry	5.5
fruits of the forest, banana & oat milk	
Tropical Lassi	5.5
mango, coconut yoghurt & turmeric	
Ginger Lemonade	4.75
ginger syrup, lemon, sparkling water	
Paloma Rita	4.75
pink grapefruit, agave, lime	
Peach Iced Tea	4.75
fresh peach, black tea	
Fresh Juices	3.5
orange or apple	

SUNDAY SET LUNCH

(Midday to 3pm)

Goat's Cheese Pithivier, Frisée Salad
San Marzano Gazpacho, Smoked Beetroot (vg)
Pork & Rabbit Rilette, Mango Chutney, Sourdough

Poached Seabass, Creamed Leeks, King Oyster Mushroom
Roast Harissa Aubergine, Freekeh, 'Veta', Spiced Sunflower Seeds (vg)
28 Day Aged Rib-Eye from HG Walter with All The Trimmings
'That' Shrimp Burger, Sriracha Mayo, Fries

Pina Colada, Black Coconut Ice Cream (vg)
Chocolate & Hazelnut Mousse, Almond Crumb
Salted Caramel & Pecan Cheesecake

2 Courses: £24.50

3 Courses: £29.50

BREAKFAST (10am to 11.45am)

'Made at Home' Matcha Granola	6.5
coconut yoghurt, red berry compote	
Brioche French Toast	11.5
summer berries, crème fraiche <i>(add crispy bacon £.4)</i>	
Shakshuka	12
red peppers, tomato, baked eggs, chilli, coriander, bread <i>(add chorizo picante £.4)</i>	

ALL DAY BRUNCH PLATES (10am to 3pm)

Eggs Benedict on English Muffin	12.5
slow cooked ham hock or smoked salmon	
Smoked Salmon Smørrebrød	14
avocado, edamame, radish, watercress <i>(add a poached egg £.1.5)</i>	
Turkish Eggs w/ Sourdough	12.5
smoked paprika, sumac, dill & garlic yoghurt	
Garlic Portobello Mushrooms (vg)	12.5
on sourdough toast, lemon crumb <i>(add a poached egg £.1.5)</i>	

WEEKEND GUEST APPEARANCES (Sat & Sun)

The Messy Nessie (#NoSubs)	14
haggis & potato cake, black pudding 'made at home' lorne sausage, bacon, poached egg, hp hollandaise	
Huevos Rancheros Wrap	12.5
fried egg, pico de gallo, avocado, bacon	

WINE

175ml 250ml Btl

WHITE

St Felix Blanc, Languedoc, France, 2019	6.5	9	26
Saint-Peyre, Picpoul De Pinet, France, 2020	8.5	12	34
Petit-Chablis Moreau-Naudet, France, 2019	12	16	48

RED

St Felix Rouge, Languedoc, France, 2018	6.5	9	26
Mezzogiorno Primitivo, Puglia, Italy, 2019	7.5	10	28
Gran Passione Rosso, Veneto, Italy, 2020	9.5	13	38

ROSE

Grenache Rose Monrouby, France, 2019	7	10	28
Magali Signature Rose, Provence, France, 2020	10.5	14	42