

SATURDAY 18TH MARCH

BRUNCH

WINTER PLATES

- Beans & beet tops on toast £7
Morcilla de Burgos, fried duck egg, crispy potatoes £9
Smoked scrambled eggs, wild mushrooms & toast £9
Young beetroot, lovage cream, cashew nut & pomegranate £8
Croque - monsieur / madame £10 / £12
Tartare of sea trout, oyster ponzu & fermented Oca root £11
Cheviot lamb carpaccio, sheep's yoghurt, sea herbs & pecorino £11
Isle of Mull scallops, cauliflower, bergamot & shiso £13

LARGER PLATES

- Buttermilk scones & sausage gravy £12
Smoked haddock kedgeree & poached egg £12
Tortellini of parsley root & ricotta, salsify & buckwheat £14
Cornish cod, mussels, celeriac, dulse & fermented apple £18
Longhorn beef, sauce bordelaise, parsley & Corne de Gatte £23

SWEET

- Orange and almond cake, orange marmalade & yoghurt £7
Rice pudding, quince & lemon thyme £7
Coffee éclair £8

*If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information*