

BRUNCH MENU

Served from 10am - 1pm



STARTERS

Turkish Egg (v) (4,7)

A poached egg served over a light garlic yoghurt, finished with a warm spiced butter & smoked paprika.

Smashed Avocado, Tomato & Chilli Flakes (v)(vo) (2,14)

Served on a slice of toasted sourdough.

Prawn & Smoked Salmon (2,4,5,7,8,9,14)

Smoked salmon & cocktail prawns in a Marie Rose sauce with sliced lettuce, cucumber, tomato & sourdough crostini.

Cornflake Chicken Skewer (2,4,7,14)

Served on a peppery roquette salad with house salsa & hollandaise.

Spanish Omelette (4,14)

Roasted peppers, olives & new potatoes baked with free range eggs.

MAINS

Brunch Burrito (2,4,7,14)

Padbury pork sausage, rasher of bacon & scrambled eggs with spinach, guacamole & house salsa, wrapped in a lightly toasted tortilla. Served with 2 hash browns & roquette salad.

Vegetarian Brunch Burrito (v) (2,4,7,14)

Spinach & scrambled eggs with guacamole & house salsa, wrapped in a lightly toasted tortilla. Served with 2 hash browns & roquette salad.

The Full Brunch (2,4,7,14)

Padbury pork sausage, two rashers of maple bacon, avocado, poached egg, sautéed mushrooms, tomato & chorizo baked beans, hash brown & toasted sourdough.

Spinach & Mushroom Welsh Rarebit (v) (1,2,4,7,9,14)

Toasted sourdough & melted smoky cheese sauce topped with wilted baby spinach & roast mushroom served with a poached egg & crispy potatoes.

Brunch Club Sandwich (2,4,7,14)

Local Padbury sausages, grilled streaky bacon, hash brown & fried eggs in toasted sourdough, served with fries, brown sauce dip & roquette salad.

Butternut Squash Shakshuka (v) (2,7,14)

Poached eggs in a lightly spiced Mediterranean tomato & red pepper sauce with spinach, crispy chickpeas, parsley and Greek yoghurt, served with grilled flatbread.

Steak & Eggs (2,4,7,14)

An 8oz flat iron steak with fried eggs, mushrooms & a hash brown.

Haddock Kedgeree (1,4,5,7,14)

Haddock cooked in a curried risotto rice with peas & topped with a poached egg.

Huevos Rancheros (2,4,7,14)

Chorizo bites fried with free range eggs & mixed beans. Served with chunky toasted sourdough, house salsa & a pot of guacamole.

Brunch Grazing Platter

To Share (minimum 2) (1,2,3,4,5,7,14)

Smoked salmon, prawns in Marie Rose sauce, sliced tomato, cucumber, crushed avocado, goats' cheese, toasted sourdough bites, chorizo, streaky bacon, cornflake chicken bites, spinach, red cabbage slaw, sunflower seeds, chutney, kiwi, banana & blackberries.

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens.

Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates

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DESSERTS

SAMPLE ONLY

Our desserts are updated daily

Triple Chocolate Cheesecake (2,7,13)
A rich cheesecake with a trio of chocolate flavours, served with a sharp, homegrown rhubarb puree & white chocolate sauce

Banana Cake (2,4,7)
A lovely banana sponge cake served with our house toffee sauce & clotted cream vanilla ice cream.

Crab Apple Tarte Tatin (v)(2,4,7)
Homegrown caramelised crab apples, toffee sauce on a puff pastry nest & served with clotted cream vanilla ice cream.

Cherry Crème Brûlée (v) (2,4,7)
A set custard, caramelised sugar crust, cherry compote, freshly whipped cream & cinnamon swirls.

Mini Dessert + Hot Drink
Your choice of a regular hot drink & one of the following mini desserts.
Chocolate Brownie (v) (2,4,7,10,13)
Pineapple Upside Down Cake (v) (2,4,7)

Affogato (v) (7)
A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.

BRUNCH

2 Courses 22.00
3 Courses 26.00

*Choose either a starter & main course or a main course & dessert.
All drinks are charged separately.*

BOTTOMLESS BRUNCH!

2 Courses 42.00
3 Courses 46.00

Sip as many drinks as you like from the options below for a delightful 90-minute bottomless brunch!

*Becks Lager * Aspalls Cider * Prosecco
Pinot Grigio * Pinot Grigio Rosé * Merlot*

HOT DRINKS

Americano 2.80 (v) (7)
Latte 3.30 (v) (7)
Cappuccino 3.30 (v) (7)
Espresso Single 2.30 / **Double** 3.30 (v)
Macchiato 2.80 (v) (7)
Flat White 3.30 (v) (7)

Flavoured Iced Coffee 3.30 (v) (7)
Add a shot of Conker Coffee Liqueur for 3.00

Pot Of 'Clipper' Tea 2.80 (v)
Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Camomile, Everyday Decaf.

Hot Chocolate 3.30 (7)
Add cream & marshmallows for 0.50

In Favour Of More Flavour?
*Add a syrup shot to your hot drink for 0.40
Classic Vanilla (vo), Toasted Marshmallow (vo) or
Gingerbread (vo)*

Decaffeinated alternatives available for all coffees.
Alternatives to dairy based milk available.

Fruit Juices
*Orange / Apple / Cranberry 4.00
Apple & Mango / Apple & Raspberry 4.00
Big Tom Spiced Tomato 3.30*

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