

SATURDAY BRUNCH

THREE EGG & CHEESE OMELETTE (gf) | 9
+ smoked haddock 2.5 | + spinach and mushroom (v) 1.5 | + chicken and chorizo 2.5

EGGS BENEDICT | 9.5
poached hens eggs on toasted muffin, hollandaise
+ River Wye salmon | or stout-cured ham | or Worcestershire spinach (v)

SMASHED AVOCADO (v) | 9.5
two poached eggs, rocket, lemon, crème fraiche, cracked pepper on sourdough

ENGLISH BREAKFAST | 10.5
blythburgh pork sausages, back bacon, baked beans, hen's egg
field mushroom, grilled tomato, hash brown, artisan toast

FRENCH TOAST (v) | 8
orange yoghurt, mixed berries

CHILLI CRAB LINGUINE | 14.5
cherry tomatoes, fresh lime

BRITISH RUMP STEAK | 11.5
herb and garlic butter, mushroom and tomato

SIDES
sautéed new potatoes & spring onions | 4
fat chips | 4
green beans with shallots | 4
sweet potato fries | 4.5
rocket, tomato & parmesan salad | 4.5

BAR PLATES

3 for £15

Honey glazed chorizo
River Wye smoked salmon, truffle cream cheese, mini blini
Smashed avocado, lime juice, chilli, sourdough toast (v)
Butternut squash chips, herb butter, lime yoghurt (v)
Monkfish scampi, tartare sauce
Duck & spring onion roll, sweet chilli dip
Handmade sushi, wasabi, soy sauce (v)

Please advise of any dietary requirements before ordering

HENDRICK'S

AFTERNOON TEA EXPERIENCE

- £25 per person -

Hendrick's Cocktail T-Pots

Elderflower & Grape Fizz (floral); Gin, Elderflower Liqueur, Grape, Cherry Brandy

Rejuvenator (herbal); Gin, Cointreau, Lillet, Lemon Juice

Rhubarb & Raspberry Collins (fruity); Gin, Rhubarb Cordial, Raspberry Coulis

Savouries:

Ham hock & piccalilli

Free range egg mayonnaise & cress

Cream cheese & cucumber

Smoked salmon & dill quiche

Homemade scones with British clotted cream & fresh fruit preserves

Sweets:

Homemade macaroon

Lemon drizzle cupcakes

Coffee & walnut cake

A vegetarian and Gluten Free option is available.