

# SATURDAY BRUNCH

THREE EGG & CHEESE OMELETTE (gf) | 9  
+ smoked salmon and dill 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

ASPARAGUS LINGUINE | 12.5  
glazed peas, charred courgette, Twineham Grange parmesan crisp

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  
mixed salad | 4.5

## BAR PLATES

3 for £15

Honey glazed chorizo  
Ricotta & courgette pancakes, tzatziki dip (v)  
Pan fried figs, parma ham, cream cheese, sourdough toast  
Panko fried olives (v)  
Savoury churros, spicy squash sauce (v)  
Vegetable spring roll, sweet chilli dip (v)  
Bacon & cheese croquettes

*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.*