

SATURDAY BRUNCH

£10 per dish

Three Egg & Cheese Omelette (gf)

+ smoked salmon and dill | + spinach and mushroom (v) | + chicken and sweetcorn

Eggs Benedict

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

Smashed Avocado (v)

two poached eggs, rocket, lemon, crème fraiche, cracked pepper on sourdough

English Breakfast

Blythburgh pork sausage, back bacon, baked beans, fried egg,
field mushroom, grilled tomato, hash brown, artisan toast

Huevos Rancheros

with chorizo & tomato salsa

Breakfast Burrito

bacon, sausage, tomato, avocado | hummus, roasted red pepper, halloumi, tzatziki (v) (gf available)

Tarragon Mushrooms on Toast (v)

white wine, cream

Spiced Oatmeal Fritters (v)

coconut cream, caramelised pears

Spiced Roasted Plum and Almond French Toast (v)

Sides | 4

sautéed new potatoes & spring onions | fat chips | sweet potato fries | broccoli florets

Bottomless Brunch | £25pp

(whole table only)

Every Saturday from 11am – 3pm

Choose one item from the above menu and your
bottomless tipple:

- Pococello Fizz
- Papple Fizz
- Lemon & Ginger Fizz
- Bloody Mary
- Draught Opus Lager or Cider

(One drink per person at any one time. During a 2 hour period only)

HENDRICK'S

Afternoon Tea

- £20 per person -

Hendrick's Cocktail T-Pots

Berry Meadow (fruity); Gin, Fresh lime, Bitters, Grenadine, Soda

Citrus Orchard (herbal); Gin, Peche di Vigne, Orange Bitters, Lime, Soda

Rose Garden (floral); Gin, Rose Syrup, Lime Juice, Soda

Savouries:

Stout Cured Ham & Relish

Free Range Egg Mayonnaise & Cress

Cream Cheese & Cucumber

Smoked Salmon & Dill Quiche

Homemade Scones with British Clotted Cream & Fresh Fruit Preserves

Sweets:

Selection of Cakes and Fancies