

THE LILLET BRUNCH

2 Course £20 / 3 Course £25

START WITH LILLET BLANC SPRITZ OR LILLET ROSE SPRITZ FOR £7

Add unlimited bubbles £20 per person (available for 2 hours from seating time)

STARTERS

Gazpacho (v)

Egg Royal, salmon, hollandaise

Egg Benedict, Bayonne ham, hollandaise

Ham hock terrine Provençale

Tomato & avocado salad (v)

French toast, streaky bacon, blueberries, maple syrup

Greek yogurt, fresh berries & granola (v)

MAINS

Cornish plaice, meunière sauce

Hamburger, cheddar, burger relish, chips

Steak frites, béarnaise or peppercorn sauce

Beetroot risotto, goat cheese & hazelnut (v)

Grilled chicken breast, crunchy baby gem salad, horseradish mayo

Summer salad, quinoa, spinach, tender stem broccoli, pomegranate & apple (v)

Sunday roast, Yorkshire pudding, roasted vegetables, red wine jus
(available only on Sunday lunch- £5 supp.)

DESSERTS

Pain perdu, salted caramel, vanilla ice cream

Vanilla crème brûlée, madeleines maison

Valrhôna chocolate fondant, coconut frozen yogurt

Selection of ice creams & sorbets

Lemon meringue pie, raspberry sorbet

Selection of artisan cheeses (£5 supp.)

SIDES

Garden salad4.50

Pommes frites4.50

Extra fine green beans5.00

New potatoes5.00

Pomme purée.....5.50

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness