

# THE LILLET BRUNCH

2 Course £20 / 3 Course £25



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

## 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)

## 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.)**

## 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.)**

## SIDES

Garden salad .....4.50

Pommes frites .....4.50

Extra fine green beans .....5.00

New potatoes .....5.00

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