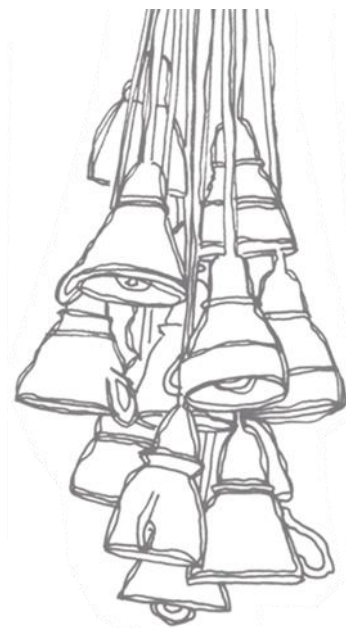




Brunch



Aperitif

Prosecco 125ml	£6.5	Marinated olives	£3.5
Champagne 125ml	£9	Wasabi nut mix	£3.5
Barrel aged Negroni	£8	Smoked almonds	£3.5
Grapefruit Bellini	£7	Borough Market sourdough,	
Sipsmith grapefruit & rosemary G&T	£6.5	Glastonbury whey butter	£1.5

Smalls

Welsh rarebit on toast	£4
Smoked mac' n' cheese	£4
Spicy Moroccan cauliflower soup, smoked almond (v)	£6.5
Buckwheat, charred peppers, feta, watercress (v)	£7 / £12
Apple, olive, warm greens, Anya potato, Provencal dressing (v)	£7 / £12
Devon crab risotto, samphire, pea shoots, lemon oil	£9 / £14
Duck leg croquettes, blackberry jam, pickled ginger	£8
Pressed ham hock terrine, piccalilli, toast	£7.50

Breakfast

Smoked haddock, poached egg, rosti potato & hollandaise	£10
Eggs Benedict	£9
Eggs Florentine, or Eggs Royale	£9
French toast, bacon & maple syrup or berries & clotted cream	£7.5

Lunch

Rolled aubergine & mushroom "lasagne", blue cheese, walnut crust (v)	£13
Garrison burger, cheddar & bacon, skinny fries or fat chips	£12
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Lemon baked cod, lentils, rocket, salsa verde	£16.5
Corn fed chicken, creamed potato, leek, chanterelles, madeira	£17
10z Dry aged Hereford beef rump, fries, watercress, béarnaise	£22

Sides

Skinny fries	£3.5	Fabada beans, chorizo	£3.5
Hand cut chips	£3.5	Tenderstem broccoli, garlic	£3.5
Black pudding Mashed potato	£3.5	Green leaf salad	£3.5



Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.
A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory