



# 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
Parsley root soup, summer truffle, parsley crisp (v)	£6.5
Freekah, spring peas, pistachios, pomegranate, creme fraiche (v)	£7 / £12
Burrata, heirloom tomatoes, basil oil, focaccia (v)	£7.5
Devon crab risotto, samphire, pea shoots, lemon oil	£9 / £14
Beef shin ragù, potato gnocchi	£8
Mackerel a la plancha, fennel, orange, rosemary balsamic dressing	£7.5



## 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

Charred asparagus and spinach rigatoni, lemon ricotta, pine nuts (v)	£14
Garrison burger, cheddar & bacon, skinny fries or fat chips	£12
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Poached hake, bok choi, mangetout, sweet potato and coconut curry	£16.5
Corn fed chicken, rose harissa, olives, tomato salsa, cous cous	£16.5
Dry aged Hereford beef rump, hand cut fries, watercress, béarnaise	£22



## Sides

Skinny fries	£3.5	Ratatouille	£3.5
Hand cut chips	£3.5	Asparagus, lemon oil, parmesan	£3.5
Curried Jersey royals	£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*