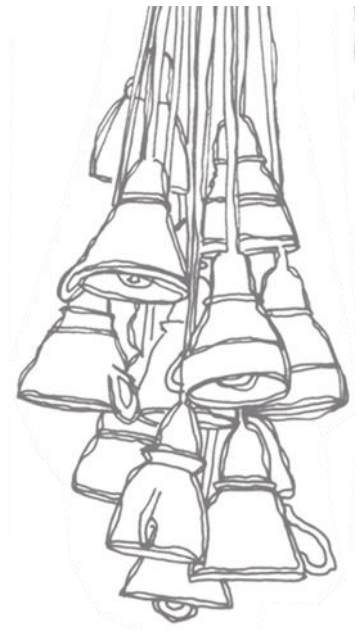




Brunch



Tipples

Garrison Spritz (gin, elderflower, Chambord, lemon & prosecco)	£8.5		
Mulled Manhattan (homemade mulled house vermouth, Bulleit bourbon & bitters)	£8.5	Marinated olives	£3.5
Seasonal Bellini (homemade pomegranate, clementine and almond puree, prosecco)	£9.5	Wasabi nut mix	£3.5
Garibaldi (Campari, Pampelle & aerated orange juice)	£8.5	Smoked almonds	£3.5
		Borough Market sourdough, Glastonbury whey butter	£15

Smalls

Smoked mac 'n' cheese (v)	£4
Broccoli and Stilton soup	£6.5
Smoked salmon rillettes, pickled cucumber and fennel, lavosh	£7
Game terrine, smoked bacon, caramelised onion, cornichons, toast	£9
Salt baked beetroot, apple, hazelnut, endive, truffle, goat's curd(v)	£7.5/£12.5
Dressed Cornish crab, brown crab mayo, shaved celeriac salad	£10.50
Nduja croquettes, saffron aioli	£6.50
Ricotta tortellini, cauliflower, raisins, capers, rocket & pesto (v)	£8.5/£14.5

Breakfast

Smoked bacon, kale, poached eggs, hollandaise, English muffin	£8.5
Hot smoked salmon, poached eggs, kale, dukkha, lemon hollandaise, muffin	£9
Sweet corn cakes, chorizo jam, kale & goat's curd	£9.5
Shakshuka, baked eggs, spiced tomato, feta, coriander (v)	£9
French toast, bacon & maple syrup or berries & clotted cream	£8.75



Lunch

Wild mushroom cobbler, herb dumplings, parsley (v)	£13.5
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Jerk Salmon, three bean salsa, coconut, tamari and maple dressing	£16
Flat iron steak, parsley and horseradish pesto, onion purée, lemon, fries	£17.5

Sides

Hand cut chips	£3.5	Mixed leaf salad, house dressing	£3.5
Mixed salad	£4	Swiss chard and roast garlic	£4
Colcannon potato	£4	Roasted carrots and hazelnuts	£4



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