

## NIBBLES & SMALL PLATES

<b>Edamame</b> <small>VE</small>	5.5
Soy, chilli & ginger	
<b>Padron Peppers</b> <small>VE*</small>	7.5
Yuzu aioli, chilli oil & bonito flakes	
<b>Red Velvet Panko King Prawns</b>	10
Sweet chilli & lime	
<b>Quesabirria Taco</b>	10
Birria beef & melted cheese served with dipping broth	
<b>Karaage Chicken</b>	10
Japanese fried chicken served with teriyaki sauce & wasabi mayo	

## SUNDAY ROAST

SERVED WITH YORKSHIRE PUDDING, ROSEMARY ROAST POTATOES, GLAZED VEGETABLES, SEASONAL GREENS & REAL GRAVY

<b>Three Meat Roast</b>	29
A selection of Beef Rump, Corn Fed Chicken Supreme, Outdoor Reared Porchetta	
<b>Beef Rump</b>	25
Grass-fed dry aged British beef	
<b>Corn Fed Chicken Supreme</b>	22
Lemon & thyme marinated chicken breast	
<b>Outdoor Reared Porchetta</b>	24
Stuffed with fragrant herbs, garlic and zesty lemon, served with crispy crackling & apple sauce	
<b>Sweet Potato &amp; Chickpea Loaf</b> <small>VE</small>	18
Baked vegan round loaf, with sweet potato, chickpeas, red lentils, caramelised onions & mixed seeds	
<b>Roasted Roots</b> <small>GF/VE*</small>	6.5
Seasonal roasted root vegetables with honey & thyme dressing	
<b>Pigs In Blankets</b>	6.5
Honey glaze & chives	



## BRUNCH

<b>Guacamole on Toast</b> <small>V</small>	11.5
Toasted sourdough, radishes, pickled onion, omega mix seeds	
+ POACHED EGG 1.5   + OAK SMOKED SALMON 4   + CRISPY BACON 2	
<b>Smoked Salmon Benedict</b>	14.5
Smoked salmon, guacamole, poached free-range eggs, toasted muffin, chipotle hollandaise sauce	
<b>Florentine Benedict</b> <small>V</small>	13
Buttered spinach, portobello mushroom, poached free-range eggs, toasted muffin, chipotle hollandaise	
<b>Pulled Beef Benedict</b>	14
Slow-cooked British grass-fed beef brisket, guacamole, poached free-range eggs, toasted muffin, chipotle hollandaise sauce	
<b>Spicy Chorizo Shakshuka</b>	13.5
Chorizo, eggs, chipotle chillies, tomatoes, peppers, sourdough	
<b>Torrijas Toast</b>	13.5
Thick sliced brioche crème brûlée, cinnamon, crème fraîche, berries, seasonal compote	

## Something to Drink?

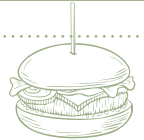
**Bloody Mary** ..... 10  
Absolut Vodka, Tabasco, Worcestershire Sauce, lemon & tomato juice

**Negroni** ..... 13  
Beefeater Gin, Antica Formula, Campari

## SHARING

<b>Nachos</b>	14
Home fried corn chips loaded with melted cheese, salsa, sour cream, guacamole & jalapeños	
+ GRILLED CHICKEN/PULLED BEEF 4	

## BURGERS



ALL SERVED WITH SIGNATURE FRIES | UPGRADE TO SWEET POTATO FRIES 1

<b>Cheeseburger</b> <small>GF*</small>	19
Double dry aged smash patties, pickles, double American cheese, comeback sauce, toasted brioche bun	
<b>Korean Sando</b>	18
Panko crumbed fried chicken breast, American cheese, gochujang mayo, kimchi slaw, toasted brioche bun	
<b>Mushroom Burger</b> <small>VE</small>	19
Mushroom, onion and beetroot patty, fried onion, vegan smoked Applewood, pickles, comeback sauce, toasted oat milk bun	

+ BACON 2.5 | + CHEESE 1.5 | + PULLED BEEF 4

## SALAD



<b>Mexican Street Corn Caesar Salad</b> <small>VE*/V</small>	12.5
Romaine lettuce, Caesar dressing, fire roasted corn, soft boiled egg, herby croutons & crumbed feta cheese	
+ KARAAGE CHICKEN 4	

## SIDES

<b>Signature Fries</b> <small>VE/GF</small>	5	<b>Chilli Broccoli</b> <small>VE</small>	5
<b>Sweet Potato Fries</b> <small>VE</small>	6	Tender stem, chilli & sesame	
<b>Triple Cooked Chips</b> <small>VE/GF</small>	5.5	<b>Wakame Sesame Salad</b> <small>VE</small>	4.5
<b>Kimchi</b>	4.5	<b>Steamed Pak Choi</b> <small>VE</small>	5
Fermented cabbage, radish & spices		<b>Jalapeño Mac &amp; Cheese</b>	5

MAKE YOUR BRUNCH A LITTLE LIVELIER  
90 MINUTES OF BOTTOMLESS DRINKS

£35

## BOTTOMLESS DRINKS

<b>Pergola Punch</b>	
Ron Santiago de Cuba Anejo 8 Year Old, Passionfruit liqueur, Pineapple, Lime & Passionfruit	
<b>Raspberry Daisy</b>	
Absolut Raspberri, crème de mûre, Lemon topped with Lemonade	
<b>Corona Bottles   Prosecco   Mimosas</b>	

### NON-ALCOHOLIC

<b>Tropical Smash</b>	
Lyre's Dark Cane, Passionfruit, Pineapple, Lime	
<b>Corona Cero   Lucky Saint IPA   Wild Idol Sparkling</b>	



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian  
V\* = Vegetarian option available  
VE = Vegan

VE\* = Vegan option available  
GF = Gluten Free  
GF\* = Gluten Free option available