



## Sunday Brunch

3 courses £35

### Starters

Pea and mint soup, crème fraiche and basil oil

Wye valley asparagus, poached egg, truffle hollandaise

Smoked salmon and heritage scrambled eggs on avocado toast

Mini egg Benedict, Royale or Florentine with hollandaise and dressed herb salad

Mozzarella, burned orange, rocket, Parma ham and balsamic reduction

### Main Course

Aged Hereford beef sirloin, Yorkshire pudding and horseradish

Dingley dell pork belly, apple and thyme sauce

Roasted corn-fed chicken with sage and caramelized onion stuffing

*(All served with a selection of seasonal vegetables, duck fat roasties and jus)*

Whole roasted sea bass, fennel, samphire, orange beurre blanc

### Desserts

Strawberry and cream choux bun

Queen of puddings

Coconut panna cotta, blueberries

Peach and champagne finger, almond sable

*If you have any allergies or intolerances please ask a member of staff for further information.  
A discretionary 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT*



## Children's Sunday Brunch

2 course £16.50

Roasted corn-fed chicken, beef sirloin or wild mushroom Wellington

Penne pasta with tomato sauce and grated parmesan

Plaice goujons with crushed peas and chunky chips

Mini burger and fries

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Selection of ice creams

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