



BAR & KITCHEN WEEKENDER

SATURDAY BRUNCH MENU

SAT 10-4

START THE DAY RIGHT

Virgin Mary |5|
Bloody Mary |8|
Aperol Spritz |7.5|
Elderflower Spritz |9|
Grey Goose Vodka, St Germain liqueur w/ soda
Peach Bellini |7.5|

PROSECCO BRUNCH

Prosecco brunch |32.5|

You're in for a treat! Three course menu accompanied by fizz. Remember to drink responsibly.

BRUNCH MENU

Duck & Waffle |15.5|
Confit Duck Leg, Smoked Salted Waffle, Duck Egg, Sticky Plum Sauce (gf*)
Mushrooms on Toast |11|
Wild Mushrooms, Sauteed Baby Spinach, Poached Egg on Toasted Focaccia with a Dill & Avocado Sauce(v)
Market Fish |14|
Market Fish a la plancha, Roasted Celeriac, Garlic Spring Greens, Parsnip Crisps, Dill Oil (gf*)
Jackfruit Burger |9|
Jackfruit & Black Bean Burger, Cheesy Leeks, Red Onion Chutney (v)
Loaded Aubergine |11|
Vegan Loaded Aubergine, Parsnip Crisps (ve) (gf*)

SAT 10-4

SUNDAY MENU

SUN 12-4

WHILE DECIDING

Bloody Mary |8|
Aperol Spritz |7.5|
Blackberry & Elderflower Fizz |9|
- Bristol Distilling Co Gin 77, Elderflower, Apple, Blackberry Liqueur
Pink G&T |5.5|
- Pink gin, raspberries, mint, fever-tree tonic

ROAST MENU

1 Course |16.5|
2 Course |21.5|
3 Course |26.5|

TO BEGIN

Pigs Cheek in Parma Ham, Quince Purée (gf)
Burrata & Ham Hock Croquettes, Honey Glaze
Jerusalem Artichoke & Chestnut Soup, Sesame Doughballs (ve)
Charred Chicory, Candied Walnuts, Blue Cheese Dressing (v) (gf)
Avocado & Dill Mousse, Smoked Salmon (gf)

MAIN EVENT

All our roast dinners are served with;
Thyme Roast Potatoes
Mustard & Maple Glazed Chantenay Carrots & Parsnips
Broccoli, Leek & Cauliflower Cheese
Crispy Bacon & Garlic Spring Greens
Black Onion Seed Pickled Red Cabbage
- Honey & Bourbon Brasied Beef Rib
- Marinated Pork Tenderloin
- Roasted Half Chicken, Melting Herb Butter
- Jack Fruit & Smoked Nuts Nut Roast (vg)

SWEET TREATS

Please ask our server for our today's treats....

SUN 12-4

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, * = can be altered to be suitable