SNACKS

White sourdough miche 540 kcal	£3.50
Nocellara olives (vg) 167 kcal	£4.75
Smoked almonds (v) 613 kcal	£5.50



SIDES

Fries £5.50 806 kcal Truffle parmesan fries £7.50 954 kcal Green mixed vegetables £5.50 197 kcal

2 Courses £29.50 3 Courses £35.00 bottomless Prosecco £21 per person bottomless Bordeaux £21 per person

*AVAILABLE FOR 2 HOURS FROM THE TIME OF YOUR RESERVATION *FOR GROUPS OF 13 AND ABOVE BOTTOMLESS IS £25 PP *LUNCH TIME ONLY, UNTIL 4PM*

EGGS AND STARTERS

Eggs Florentine (v) 355 kcal garlic spinach, hollandaise

Smashed avocado toast (vg) 324 kcal super seeds, sriracha, baby cress

Caesar salad 834 kcal grilled chicken, gem hearts, anchovy dressing, parmesan, croutons **Eggs Benedict** 422 kcal air dried ham, hollandaise

Ham hock consommé *364 kcal* ham hock terrine, root vegetables, quail egg

Seabream crudo 117 kcal tiger's milk, strawberries

Prawn cocktail 552 kcal shredded gem, cognac dressing

Eggs Royale 524 kcal smoked salmon, salmon caviar, hollandaise

Gazpacho (vg) 169 kcal arbequina oil

Grilled courgette (vg) 439 *kcal* Cashew nut pate, buckwheat, pickled shallots

MAINS

Sweetcorn curry (vg) 380 kcal curry leaves, curry oil

Fishcake 470 kcal chervil, radish, smoked mackerel sauce

Lemon and thyme grilled chicken 676 kcal coriander and lemon glaze

Ricotta and spinach ravioli (v) 1136 kcal butter emulsion, sage

180g sirloin steak 1495 kcal fries, peppercorn sauce

Skylon cheeseburger 1999 kcal tomato, little gem, house sauce, milk bun, fries

Roasted Pollock 535 Kcal Basil/courgette puree, tomatoes, white wine velouté

SUNDAY ROAST

(Available on Sundays, 12pm to 4pm)

Roast Scottish beef 1146 kcal (£5.00 supplement) Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce **Portobello mushrooms (v)** 758 kcal pesto, sundried tomatoes, coconut feta, bread crumbs

PUDDINGS

Date and molasses sticky toffee pudding 478 kcal vanilla cream ice cream

Eton mess (vg) 407 *kcal* strawberries, raspberry sorbet (vg)

Ice cream and sorbets chocolate, vanilla, rum and raisin 42/43/53 kcal raspberry, mango, lemon 24/26/30 kcal

Lemon curd 771 kcal sorbet, sable Breton, lemon thyme foam

Camomile Pannacotta 370 *kcal* Poached peach, crystalized almonds

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (vg) - suitable for vegan requirements / (v) - suitable for vegatarian requirements. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.

