

BOTTOMLESS £21 PER PERSON
Prosecco or Bordeaux £21

*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



BRUNCH MENU

2 Courses £29.50 3 Courses £35.00

EGGS AND STARTERS

Eggs Benedict 422 kcal
air dried ham, hollandaise

Eggs Royale 524 kcal
smoked salmon, hollandaise

Eggs Florentine (v) 355 kcal
garlic spinach, hollandaise

Black pudding croquettes 604 kcal
apple purée, buckwheat salad,
mustard vinaigrette

Smoked salmon 331 kcal
cream cheese, Avruga caviar, cucumber

Prawn cocktail 552 kcal
Sriracha mayonnaise

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

Caesar salad 834 kcal
grilled chicken, gem hearts, anchovy dressing,
parmesan, croutons

Celeriac soup (vg) 109 kcal
cardamom, herb oil

Rainbow beetroot salad (v) 496 kcal
Parmesan, house vinaigrette

MAINS

Sweet potato risotto (vg) 944 kcal
vegan feta

Fishcake 470 kcal
chervil, radish, smoked mackerel sauce

Lemon and thyme grilled chicken 676 kcal
coriander and lemon glaze

Haddock fillet 884 kcal
crushed potatoes, butter emulsion,
trout caviar

Aubergine parmigiana tortellini (v) 321 kcal
tomato sauce

180g sirloin steak 1495 kcal
fries, peppercorn sauce

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

SIDES

Fries 5.50 806 kcal
truffle parmesan fries 7.50 954 kcal
green mixed vegetables 5.50 197 kcal
sautéed carrots 6.00 474 kcal

PUDDINGS

Date and molasses sticky toffee pudding 478 kcal
vanilla ice cream

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

Frangipane tart 514 kcal
plum and rhubarb compote, plum sorbet

BBQ pineapple pavlova 169 kcal
rosemary, vegan Chantilly cream

Blood orange posset 738 kcal
shortbread

SUNDAY ROASTS

(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

Roast pork 1459 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

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 vegetarian requirements. (u)-unpasteurised. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.

