BITES

Cambrook Nuts (vg) | 6 Marinated Nocellara Olives (vg) | 6 Cobble Lane Cured Meats | 9

English Coastal Oyster | 4 each Blistered Peppers (vg) | 9 SeaCo Bread & Marmite Butter (v) | 6

BOTTOMLESS BRUNCH

Available for 1.5 hours

Prosecco 19 | Bloody Mary 19 | Laurent Perrier La Cuvée 65

BRUNCH

Crushed Avocado sourdough, egg, spinach, sprouts (vg) | 15

Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v) | 18

Eggy Bread damson plum, blackberry, maple butter (v) | 15

Atlantic Fish Pie peas, lemon cream, potato | 20

Porthilly Mussels tikka masala curry, garlic bread | 19

Smoked Salmon Bagel poached egg, cream cheese, arugula, capers | 18

Lobster Mac & Cheese mustard, breadcrumbs, aged cheddar | 28

Ploughman Flatbread ham hock, cheddar, pickles, mustard | 16

Fried Chicken & Waffles bacon, spring onions, maple syrup | 19

Seaco Cheeseburger cheddar, bacon, red onion, fries | 19

Beef Short Rib Hash fried egg, potatoes, parsley | 22

VEGETABLES & SALADS

Heritage Beetroot brightwell ash goat's milk cheese, hazelnuts (v) | 15 Chicory lamb's lettuce, bramley apple, walnuts, grapes, mustard, celery (vg) | 16 Bibb Lettuce avocado, herbs, shallot vinaigrette (vg) | 15 Kale Caesar anchovy, doddington cheese | 16 add chicken | 10

SUNDAY ROAST

serves two

 $\begin{tabular}{ll} Whole Corn Fed Chicken & | 54 \\ roast potatoes, market vegetables, Yorkshire pudding, onion jus \\ \end{tabular}$

 ${\bf Boston\,Rib\,of\,Beef}\mid\! 86$ roast potatoes, market vegetables, Yorkshire pudding, green peppercorn sauce

FOR THE TABLE

Whole Seabass brown butter, samphire, capers, lemon | 46 Middle White Pork Tomahawk bramley apple jus | 52

SIDES

Fries old bay mayonnaise (v) | 6 Loaded Fries jalapeño pepper, cheddar, onions (v) | 12 Mixed Leaves lemon vinaigrette (vg) | 6 Smoked Salmon lemon | 9 Dry Cured Bacon streaky | 6

