

## Brunch

Available Saturday, Sunday & Bank Holidays 10am - 2.30pm

**Brunch** | Three course | 46 per person

**Wine brunch** | Three course & wine pairing | 62 per person

## Starters

*please select one of the below*

### Eggs Benedict

Toasted English muffin, poached Cackleberry Farm egg, hollandaise, honey roast Dingley Dell ham  
C, E, M, SU

### Organic butter waffle

Fresh berries, treacle cured streaky bacon, vanilla crème fraîche, maple syrup  
SU

### Pickled Cornish herrings

Carrot shavings, breakfast radish, red chilli marmalade  
F, M, MU, SU

### Butternut squash soup **vg**

Chestnut, apple, celeriac salad  
E, M, N

### Sweet potato & Cornish crab hash

Cacklebean poached egg, Cornish crab meat, sea aster, hollandaise  
C, CR, E, L, M

## Wine Pairing

*please select one of the below*

**Cortese** Amonte, Volpi, Piemonte, Italy, 2019

**Ai Galera** "Poético", Tejo, Portugal, 2018

## Mains

*please select one of the below*

### Shard breakfast

Two free-range eggs any way, Wiltshire back bacon, pork and leek sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough  
C, E, M, SU | *Available until 12.00pm only.*

### Vegetarian breakfast **v**

Two free-range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado, toasted brown sourdough  
C, E, M, SU | *Available until 12.00pm only.*

### Lambton & Jackson smoked salmon kedgeree

Basmati rice, salmon eggs, lime, boiled Cacklebean eggs  
C, CE, E, F

### Maple cured free-range pork ribeye

Toasted brioche, fried Clarence Court duck egg, watercress  
C, E, L, M, SU

### Aubergine & mozzarella tortellini **v**

Spring peas, spinach, borage flowers, spicy sauce  
C, E, M, SU

### Roast Hereford beef sirloin

supplement 4

Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, port jus  
C, CE, E, M, SU

## Wine Pairing

*please select one of the below*

**Verdejo** Silga, Rueda, Spain, 2019

**Cabernet-Merlot** Villa D'Orta Organic, Somontano, Spain, 2018

## Desserts

*please select one of the below*

### Caramelised white chocolate mousse

Strawberry, poppyseed, olive oil cake  
C, E, M, N

### Lemon & bergamot posset

Earl Grey tea sorbet, lavender shortcake  
C, E, M, N

### Isle of Mull Cheddar

Apricot & apple marmalade, sourdough  
C, M, N

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

**v** - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide