

WEEKEND BRUNCH

BRUNCH

Brunch dish and a glass of Moët & Chandon Impérial Brut Champagne	25
Brioche French toast, Ayrshire smoked back bacon, maple syrup	10.50
Grilled goat's cheese salad (v) Toasted walnuts, figs, croutons, roasted red peppers, honey and Dijon mustard dressing (vegan feta available)	11.50
Chilli and hummus on sourdough (v) Poached egg, crispy chickpeas, herbs, feta (vegan feta available)	10.50
Smoked haddock and spring onion fishcake, spinach, poached egg, hollandaise sauce	12
5oz rump steak, fried egg, spinach, mushrooms	13.50
Eggs Royale Smoked salmon, spinach, poached eggs, hollandaise sauce, toasted muffin	12
Belgian waffle with crème fraîche (v) Summer berries and maple syrup Mint and chocolate sauce	10.50

SIDES

Fries (ve)	4.50	Truffle and Parmesan fries	5.50	House salad (ve)	5
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COCKTAILS

Strawberry Bellini	15	Mimosa	11.50	Elderflower Smash	10.50
Prosecco, strawberry purée		Prosecco, orange juice		St-Germain elderflower liqueur, Eight Lands Organic gin, mint, lemon	

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A 12.5% service charge will be added to your bill.



THE
GARDEN