

## **Saturday Brunch**

Scrambled free-range eggs with toasted English muffin 4.50

-with smoked bacon 5.50 with salmon 6.50

Marinated mozzarella, heritage tomato salad & grilled focaccia with basil 7.50

Fines herbs & gruyere omelette 6.50/11.00 (with chips)

Smoked salmon with capers 8.00

Eggs Benedict 8.50

Eggs Royale 9.50

Celeriac soup with truffle oil 5.50

Crab bisque 6.00

Pickled anchovy, green beans, black olive, piquillo peppers & egg salad with aioli 7.00

Moules marinier 8.00/14.50 (with chips)

Steamed king prawns with lemon & mayonnaise 8.00

Dressed Cornish crab on toast 7.50

Steak tartar 8.75/16.00 (with chips & salad)

Veal & parmesan meatballs with tomato & basil sauce & linguine 10.00

Courgette, Roquefort, girolles & tomato pie with endive salad 12.50

Roast tranche of plaice with pink fur potatoes, cavlo nero, chilli garlic & anchovy 16.50

Deep-fried line-caught cod in beer batter with chips & tartare sauce 13.00

Provençal fish stew with king prawns, octopus & mussels 16.50

Char-grilled 40 day aged 'Ginger Pig' rib-eye steak with chips & fried egg 21.00

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New potatoes/ sprouting broccoli / Green Beans 4.00, Chips 3.50, Secretts farm salad 4.25

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Apple & peach crumble with vanilla custard 6.00

Dark chocolate torte with hazelnut sauce & crème fraiche 5.50

Jersey cream rice pudding with raspberry compote 4.75

Sticky toffee pudding with banana ice cream 5.50

Spiced carrot cake with ginger ice-cream 5.50

Selection of home-made ice cream & sorbet 4.75

Home-made milkshakes 3.75 (chocolate, vanilla, banana)

'La Fromagerie' cheese 3.50 per cheese

*Lincolnshire poacher - cow's milk   Brie de Meaux - cow's milk   Roquefort -sheep's milk*

*All menu items may contain traces of nuts. A discretionary service charge of 12.5% will be added to your bill for tables of 6 or more*