

Weekend brunch

Served from 12.00 pm until 3.00 pm

Brunch

- V Roasted garlic, hummus and toasted pita bread £7.50
- Scrambled eggs on toast £7.50
- V Chestnut mushroom soup, poached hen egg, truffle oil £7.00
- Eggs 'Benedict' – 2 or 3 eggs on toasted muffins with ham with hollandaise £5.95/£8.50
- Caesar salad with grilled chicken breast or grilled salmon fillet £11.25/£12.50
- V N Brighton blue, pear, walnut and baby spinach salad, honey and mustard dressing £8.00

Lunch

- Salmon and leek fishcake, chips and salad, tartare sauce £10.50
- Pan roasted sea bass fillet, chorizo, olive, red pepper and cherry tomatoes £19.00
- V N Ravioli of sweet potato, goat cheese, toasted pine nuts £8.50/£16.00
- V Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£16.00
- Grilled calves liver and bacon, onion sauce, bubble and squeak £19.00
- Grilled corn-fed half chicken with béarnaise sauce, chips and salad £17.00
- Ebury burger – 100% Scottish beef served with chips £10.50
- Add £1.00 extra each for cheese, bacon or a fried egg
- Cumberland sausages, seed mustard mash and red onion gravy £16.00
- 8oz Scottish sirloin steak - served with chips and salad and a choice of sauces £25.00
- 8oz Scottish rib eye steak - served with chips and salad and a choice of sauces £22.50

Full English Breakfast – £10.50

Bacon, sausage, black pudding, tomato, mushroom, toast and egg (fried, poached or scrambled)

Desserts

- Passion fruit and white chocolate cheesecake, passion fruit sorbet £7.50
- Baked chocolate mousse, candied fennel, orange marscapone £7.50
- Vanilla bean panacotta, roast ginger and rhubarb £7.50
- Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50
- N Home-made ice cream – (please choose 3 scoops) £6.50
- Home-made sorbet – (please choose 3 scoops) £6.50

Cheese

- Black Bomber Cheddar, Innes Log, Devon Blue with pear, grapes and quince jelly £9.50
- Served with oat cakes and water biscuits
- A single portion of a cheese £6.75

"Please let a member of staff know if you have any allergies or specific dietary requirements.

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free."



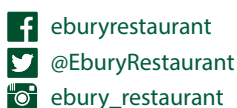
Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

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V Vegetarian

N May contain nuts

4 April 2017