

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 Spicy tomato red lentil and coconut soup with coriander and ginger £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, potato, tomato and anchovy gratin, rocket, dill crème fraîche £19.00
- V N Ravioli of buffalo mozzarella and sun blushed tomato, basil pesto and tomato compote, parmesan reggiano £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
- Huntsham farm 'middle white' sausages, english mustard mash, bacon and beans £16.00
- 8oz Scottish sirloin steak - served with chips and salad and a choice of sauces £25.00
- 8oz Scottish rump steak - served with chips and salad and a choice of sauces £18.00

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
- N Amaretto tiramisu £7.50
- Sticky toffee pudding, toffee, vanilla ice cream £7.50
- N Stout and dark chocolate cake, creamed cheese and nutella £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."



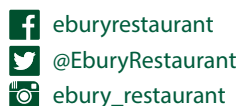
Manager:
Trent Williams

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

19 May 2017