

Brunch

Avocado & soft poached eggs <i>Toasted Brass bagel</i>	£8
Puddledub Farm oak smoked bacon & soft poached eggs <i>Toasted Brass bagel</i>	£9
Scottish smoked salmon with homemade garlic & herb ricotta <i>Company Bakery sourdough bread</i>	£11
Puddledub Farm pork sausage & sautéed mushrooms <i>Company Bakery sourdough bread</i>	£10
Katy Rodger's Yoghurt & Granola pot <i>Berry compote</i>	£7
Glenkens free range eggs <i>Homemade potato scones & cultured butter.</i> <i>Choice of poached, boiled or fried.</i>	£7

Sides

Homemade potato scones with cultured butter	£4
Sautéed potatoes	£4
Mixed leaf salad with lemon vinaigrette dressing	£3

Tipples

Bloody Mary <i>Club Bloody Mary mix, Ketel 1 Vodka, Dill Aquavit</i>	£10
Mimosa <i>Billecart-Salmon Champagne, freshly squeezed orange juice</i>	£12
Negroni Sbagliato <i>Billecart-Salmon Champagne, Campari, Cocchi Torino</i>	£12
St. Clements <i>Freshly squeezed orange juice, Fever-Tree Lemon Tonic</i>	£4.5

Full drinks menu available on request.

Please advise us of dietary requirements. Allergen information available, please ask.