

SUNDAY BRUNCH

| | 0.00 |
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| Selection of pastries | 8.00 |
| Bagel with preserves | 8.00 |
| Bagel, smoked salmon and cream cheese | 10.00 |
| Crab and sweetcorn chowder with pumpkin muffin | 10.00 |
| Welsh Rarebit | 12.00 |
| Waffles with crispy bacon and maple syrup | 14.00 |
| Cos, anchovy and burrata salad with piquillo peppers | 14.00 |
| Mixed beets with goats cheese and walnuts | 15.00 |
| Crispy duck and watercress salad | 17.00 |
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| Steak tartare | 18.00 |
| Eggs Florentine, Benedict or Arlington 14.00/17. | 00/19.00 |
| Kedgeree with poached egg | 16.00 |
| Corned beef hash with double fried egg | 17.00 |
| Smoked salmon with scrambled eggs | 18.00 |
| New York state foie gras with duck egg and chanterelled | es 23.00 |
| Shrimp burger with romaine heart | 18.00 |
| Salmon fishcake with buttered spinach and sorrel sauce | 20.00 |
| Chargrilled squid with pimento salsa | 22.00 |
| Deep-fried fillet of haddock with fries | 23.00 |
| Loin of yellow-fin tuna with spiced lentil salsa and arugula | 25.00 |
| Chicken alla Milanese with parsley, lemon and garlic | 21.00 |
| Chopped steak with pommes allumettes | 22.00 |
| Calf's liver with colcannon and crispy bacon | 25.00 |
| Shepherd's pie with lamb jus | 28.00 |
| Roast rib of beef with Yorkshire pudding | 32.00 |
| Hash browns 5.00 Broccoli with chili and garl | ic 6.00 |
| Medium-cut fries/allumettes 7.00 Spinach; creamed, buttered, | olive oil 7.00 |
| Arugula and Parmesan 7.00 11.00 Sautéed green beans with sca | III 7.00 |