

# Weekend Brunch & Lunch Menu

10am – 3pm

## Brunchy Items

Shakshuka <i>red pepper, chilli, baked eggs</i>	8
Beef hash, poached egg, hollandaise	9
Crushed avocado & poached eggs on sourdough toast	7
Scrambled eggs on sourdough toast	5

## Poached eggs on wheaten sourdough toast with hollandaise

with smoked salmon	8
with Cornish crab	9
with pancetta	7

Granola, yogurt, compote	4.5
Vanilla & praline French toast, berry compote, maple syrup	6

## Starters

Soup of the day	5
Char-grilled calamari, octopus, herb barley, harissa aioli	9
Foie gras, quince jelly, toast	11
Salmon & crab tartare	8
Seared duck & rabbit terrine, onion compote, toast	8
Jerusalem artichoke, blue cheese, walnuts, mustard dressing	7/13
Baked Vacherin Mont d'Or, potato, cornichon (for 2+ to share)	27

## Mains

BWR burger; lettuce, tomato, gherkin, aioli, hand-cut chips	12
<i>Add: pancetta £1.5, crushed avocado £1.5, Cheddar cheese £1.5, foie gras £4</i>	
Gorgonzola & walnut gnocchi, trumpet mushroom, vegetables, parmesan	13
Tempura fish & hand-cut chips, peas	13
Seared tuna, squid ink risotto, mooli radish, oyster mushroom	19
Stone bass, potato salad, fennel & preserved lemon salsa	18
Stuffed chicken breast, potato & butternut gratin, wild mushroom sauce	16

## Dessert

Pear & almond tart, vanilla ice cream, chocolate sauce	7
Chocolate fondant, salted caramel ice cream	7
(Please allow 15 mins cooking time)	
Cheesecake, mixed berry coulis	6
Raspberry crème brulee	7
Cognac chocolate truffles	2

## Brunch Drinks

### Bloody Mary

8

### COFFEE

Espresso	2
Flat white	2.6
Americano	2.2
Cappuccino	2.6
Latté	2.6
Mocha	3
Cold Brew Coffee	4.5
Hot Chocolate	3

### TEA 'Rare Tea Company'

Breakfast	
Earl Grey	
White Silver Tip	
Peppermint	
Green	
Lemongrass	
Chamomile	all 2.5

### FRESHLY SQUEEZED JUICES

Nothing added	
Orange	3
Apple	3
Carrot & ginger	3
Add a ginger shot	+1.5

### ORGANIC CHARITEA Served Chilled

Black, Green or Red	2.5
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## Steaks

Onglet steak (200g), hand-cut chips	17
Fillet steak (200g), hand-cut chips	27
Côte de boeuf (650g), sautéed potatoes (for 2 to share)	45

## Kids Menu

Bowl of Pasta 5

Under 12's receive  
Free PEP Organic  
Juice Box

## Sides

New potatoes	Hand-cut chips
Tempura courgette with aioli,	
Rocket & parmesan	
Green beans	Truffle mash
	all 4

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.

A discretionary service charge of 12.5% will be added to your bill