



Mother's Day

SAT 21ST MAR 9-11:30AM

BRUNCH

SUN 22ND MAR 9-11AM

Choice of fresh juice
orange, cranberry, grapefruit, apple

TO START

Mixed berries and almond milk smoothie (ve)(gf)
mixed berries, oats, almond milk, banana

Smashed avocado on rye bread (v)
pomegranate seeds, coriander, toasted sesame seeds

Dried fruit and nut granola (v)
natural yogurt, honey

MAINS

Full English
butchers' country sausages, black pudding, beans, bacon, grilled tomato, mushroom, Betty's free range eggs,
served with white or granary farmhouse toast

Vegan breakfast (ve)
smashed avocado, beetroot hash cake, baked beans, grilled tomato, field mushrooms, farmhouse white or
granary toast or gluten roll

Toasted crumpet and craigellachie smoked salmon
lemon cream cheese, coriander, black pepper

TO FINISH

Selection of warm pastries

£19.⁹⁵ | £24.⁹⁵ WITH A GLASS OF FIZZ | £29.⁹⁵ BOTTOMLESS PROSECCO (90 MINS)

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.