

SATURDAY BRUNCH

Set Menu Two course £29 Three course £35

STARTERS

London Buratta, heritage tomatoes, baby basil

Chilled Garden Pea Soup 116 kcal (v/vg on request) minted sour cream, cheese straw

Beetroot Tartare 193kcal (v/vg) Pickled baby beetroot, Ragstone goats' cheese, roasted hazelnuts

Egg Royal 607kcal Poached rare breed egg, toasted muffin, Severn & Wye smoked salmon, hollandaise

Egg Florentine 495kcal (v) Poached rare breed egg, toasted muffin, wilted baby spinach, hollandaise

Avocado on Sourdough 373kcal (vg) tomato & yellow chilli salsa
(v) + poached rare breed egg £2

Fluffy Pancakes 409kcal Maple glazed bacon, fresh berries, vanilla Chantilly

MAINS

Steak & Chips 1137kcal 200G Sirloin, triple cooked chips, peppercorn sauce

Chophouse Cheeseburger 1421kcal Maple glazed bacon, red onion, house relish, chips

Roasted Chicken Supreme 672kcal pickled shimeji, baby onions, carrot, crushed potatoes, chicken jus

Roast Welsh Mackerel 363kcal Fennel & orange salad, dill, olives

Wild Tiger Prawns 814kcal Saffron rice, chilli butter sauce

Tindle Crispy Burger 1127kcal (vg) carrot, turmeric bun, siracha relish, chips

DESSERTS

Eton Mess 902kcal (v) Strawberries, gooey meringue, whipped cream, fruit coulis

Sticky Toffee Pudding 827kcal (v) Toffee sauce, clotted cream

Rhubarb Cheesecake 660kcal (v) Vanilla, rhubarb compote, candied orange zest

Poached Pear 320kcal (vg) Blackcurrant sorbet, ginger crumble

Ice Cream - two scoops (v): Vanilla 120kcal; Chocolate 134kcal; Honeycomb 135kcal

Sorbet - two scoops (vg): Mango 107kcal; Peach 104kcal; Strawberry 68kcal

*If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.
(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.*

13.5% discretionary service charge will be added to your bill. Prices include VAT