

MAINS

### BRUNCH

# Avocado & poached eggs, corn bread, coriander, hot sauce (v) 12.5 Kedgeree, smoked haddock, brown rice, soft boiled egg, lemon 13 Eggs Benedict, Florentine, Royal, toasted English muffin, hollandaise 10/10/12 New Yorker, pastrami, pickled cabbage, poached eggs, hollandaise 14.5 Market Plate, quinoa, sweet potato, avocado, tomato, scrambled eggs (v) 13

## ROAST 22

40 day aged sirloin, Yorkshire pudding, roasties, seasonal vegetables, horseradish

(available Sundays 12pm-3.30pm)

STARTERS

Cumin roasted aubergine, toasted freekeh, Wild mushroom soup, truffle cheese straws (v) pomegranate, pistachio dukkha (vg) 10 Salt & pepper squid, chipotle mayonnaise Fish & chips, crushed minted peas, Steak tartare, quail's egg, beef dripping toast 14 1.5.5 tartare sauce Burrata, Camone tomatoes, pine nuts, Native ½ lobster spaghetti, chilli, 12 white balsamic (v) spring onion, parsley Severn & Wye smoked salmon, horseradish & chives 14 Bluebird burger, Mayfield cheese, maple cured bacon, caramelised onions, Yellowfin tuna tartare, Jalapeño, avocado fries rice crackers 14 Potted Morecombe bay shrimps, Spiced spatchcock chicken, toasted crumpet & pickled cucumber 12 kale winter slaw, mustard dressing 19 Crispy duck, green mango, shaved carrots, lotus root, chilli & ginger dressing 13/19

# BRUNCH DRINKS

Chase Vodka Bloody Mary 9.5

Passion Fruit Martini 9

Aperol Spritz 9.5

Espresso Martini 10

### JOSPER GRILL

35 Day dry aged rib eye
on the bone (350g), bone marrow,
33
Simply grilled market fish (market price)
5.5
Yellowfin tuna steak, spiced beluga lentils, cimi de rapa 23
Flat iron steak, chimmi churri, watercress, fries 17.5

# **SIDES** 4.5

Sprouting broccoli & smoked almonds / Chips

Steamed spinach / Mash

Tomato & caper salad / Butterhead lettuce & hazelnuts

Streaky bacon / Smoked salmon / Avocado 3.5

SAUCES 2.5
Peppercorn / Béarnaise
Aioli / Chimichurri