



SATURDAY BRUNCH

Upgrade to bottomless prosecco or bellinis for £20 per person for 90 minutes

SNACKS

House pickles & sourdough	£4.50
Taramasalata, sesame cracker	£6.00
Lamb kofta, harissa mayo	£7.00
Buttermilk fried chicken, hot sauce, blue cheese mayo	£8.00
Salt & pepper squid, aioli	£8.50

SALADS

Yellow-fin tuna Niçoise, soft boiled egg, new potatoes, green beans, olives, cherry tomatoes, herb salad	£22.00
Grilled chicken Caesar, cos, crispy bacon, parmesan, sourdough croutons, Caesar dressing	£17.00
Raw broccoli, raw cauliflower, beetroot, avocado, pomegranate, toasted seeds, house dressing	£14.00

BRUNCH

Eggs Benedict, smoked ham, poached eggs, English muffin, hollandaise	£12.00
Eggs royale smoked salmon, poached eggs, English muffin, hollandaise	£12.00
Eggs Florentine, wilted spinach poached eggs, English muffin, hollandaise (v)	£10.00
French toast, English berries, crème fraîche or smoked bacon and maple syrup	£11.00
Smashed avocado on toast, poached eggs, sourdough toast (v)	£14.00

LARGE PLATES

Battersea beer battered haddock, hand-cut chips, crushed peas, tartare sauce	£17.00
Buttermilk chicken burger, slaw, lime mayonnaise, fries	£17.00
Oystercatcher burger, smoked applewood cheese, tomato, cos, pickles, burger sauce, fries	£16.50
Soft-shell crab burger, sriracha mayonnaise, coriander, slaw, fries	£17.00
8hr lamb shoulder shepherd's pie, seasonal greens	£17.00
280g dry aged sirloin, fries, peppercorn or chimichurri sauce	£29.50
Massaman aubergine, button onions, cherry tomatoes, pickled chilli, coriander (VG)	£14.00
Scottish mussels marinière, fries	£16.00

SIDES

French fries	£4.00
Green salad mustard vinaigrette	£4.00
Creamed spinach	£6.00
Pommes Anna, garlic butter	£4.00
Green beans, shallots, mustard vinaigrette	£5.00