### WEEKEND BRUNCH



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#### **OQS BLOWOUT**

Unlimited Prosecco or Mimosa with any Brunch Item .......45

### **HOLD THE BOOZE**

### BRUNCH

### BAKEWELL FRENCH TOAST (V)

Brioche Stuffed with Cherry Compote, Vanilla Cream & Almond Frangipane ......11

### MUSHROOMS ON TOAST (V)

Sautéed Mushrooms,
Mushroom Paté, Poached Egg,
Spinach & Pickled Onion
......11

#### **HEALTH BOWL (VF)**

### CHICKEN SCHNITZEL

With Pickled Fennel,
Cabbage Salad & Caesar Mayo
......14

Add Fried Egg... 2

### CORN FRITTERS (V)

## CORONATION CHICKEN SANDO

#### SMASH ON TOAST (VF)

Add Streaky Bacon... 4
Add Smoked Salmon... 5

## TOASTED ENGLISH MUFFINS

### **FISHCAKES**

Pea Smash, Pickled Fennel Salad, Aioli & Poached Egg

### TRIMMINGS

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### STEAK & EGGS\*

Seared Rump with Brown Butter
Gremolata & Fried Egg
......25

\*£7 supplement with Bottomless

### **FULL ENGLISH**

### **FULL VEGGIE (V)**

Two Eggs Any Style, Roast
Mushroom, Roast Tomato,
Bubble & Squeak, Halloumi, Toast
......14

### SIDES \*

ROAST MUSHROOMS (VF)... 3.5 / ROAST TOMATOES (VF)... 3.5 / ENGLISH HALLOUMI (V)... 4.5 HG WALTER'S STREAKY BACON... 4 / HG WALTER'S CUMBERLAND SAUSAGE... 4 WILTED SPINACH (V)... 3.5 / SMOKING BROTHERS SMOKED SALMON... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smoking Brothers, sustainably produced meat and poultry from HG Walter, charcuterie from Coble Lane Cured and dairy from Estate Dairy, St James Cheesemakers and Paxton & Whitfield.