

# WEEKEND BRUNCH



9AM - 4PM

• **BOTTOMLESS**

**BRUNCH**

**OQS BLOWOUT**

Unlimited Prosecco or Mimosa  
with any Brunch Item

..... 45

**HOLD THE BOOZE**

Unlimited Juices & Coffees  
with any Brunch Item

..... 32

**BRUNCH**

**WEEKEND**

**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

**BEEF BRISKET HASH**

Slow Cooked Beef Brisket with  
Sweet Onions, Potatoes, Barbeque  
Sauce, Pickled Turnips, Crispy  
Shallots & Fried Egg

..... 18.5

**CHARRED BROCCOLI &  
BEETROOT (VF)**

Roasted & Raw Beetroot,  
Spelt, Broccoli Stems,  
Toasted Almonds, Pickled  
Blackberries & Cavolo Nero

..... 11

*Add Smoked Salmon... 5*

*Add English Halloumi... 4.5*

**CHICKEN  
SCHNITZEL**

with Pickled Fennel,  
Cabbage Salad & Caesar Mayo

..... 15.5

*Add Fried Egg... 2*

**TOASTED  
ENGLISH MUFFINS**

with Ham, Poached Eggs  
& Brown Butter Hollandaise

..... 13

with Smoked Salmon, Sautéed  
Spinach, Poached Eggs  
& Brown Butter Hollandaise

..... 16

**CORONATION  
CHICKEN SANDWICH**

Chicken Schnitzel, Lettuce  
& Coronation Mayo

..... 14

**SMASH ON TOAST (VF)**

Warm Herbed Peas & Broadbeans  
with Poached Eggs, Toasted Seeds  
& Bloody Mary Jam

..... 8.5

*Add English Halloumi... 4.5*

*Add Streaky Bacon... 4*

*Add Smoked Salmon... 5*

**KEDGEREE**

Curried Rice with Smoked Haddock,  
Cod, Soft Boiled Egg & Fresh Red  
Chilli

..... 12.5

• **TRIMMINGS**

**ALL THE**

**STEAK & EGGS\***

Seared 8oz Grass-fed Hereford  
Sirloin Steak with Brown Butter  
Gremolata & Fried Egg

..... 30

*\*£10 supplement with Bottomless*

**FULL ENGLISH**

Two Eggs Any Style, Cumberland  
Sausage, Streaky Bacon, Roast  
Tomato, Bubble & Squeak, Toast

..... 15.5

**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 / SMOKIN' 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.

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 12.5% will be added to your bill, all of which is shared between the team.