

WEEKEND BRUNCH



9AM - 4PM

• ALL DAY

BREAKFAST

EGGS BENEDICT

with Ham, Poached Eggs & Brown Butter Hollandaise

..... 14

FULL OQS

Poached Eggs, Cumberland Sausage, Streaky Bacon, Roast Tomato, Roast Mushroom, Baked Beans, Black Pudding & Toast

..... 18

EGGS ROYALE

with Smoked Salmon, Poached Eggs & Brown Butter Hollandaise

..... 18

FULL OQS VEGGIE (V)

Poached Eggs, Roast Mushroom, Roast Tomato, Baked Beans, Spinach, Halloumi & Toast

..... 17

EGGS FLORENTINE

with Sautéed Spinach, Poached Eggs & Brown Butter Hollandaise

..... 14

BAKEWELL FRENCH TOAST (V)

Brioche Stuffed with Cherry Compote, Vanilla Cream & Almond Frangipane

..... 11

• SNACKS

& STARTERS

POTTED MACKEREL

with Horseradish, Pickled Onions, Herb Butter & Toast

..... 8

WHITEBEAN & PUMPKIN SEED HUMMUS

with Bitter Leaves & Carrot Crudité

..... 7

OCTOPUS

with Orange Gremolata, Chorizo & Crispy Potato

..... 14

Add Fried Egg... 2

MRS KING'S PORK PIE

with St James' Chutney & Piccalilli Pickles

..... 9

GRILLED GOAT'S CHEESE SALAD

with Leaves, Roast Pear, Orange Vinaigrette & Walnuts

..... 9

Main Course... 16

• & MAINS

SALADS

FISH & CHIPS

Crumbed Cod Goujons with Fries, Pea Mayo, Cornichons, Parsley & Spinach Salad

..... 20

SIRLOIN STEAK

8oz Grass-fed English Short Horn Sirloin Steak, Pink Peppercorn Sauce, Fries & Watercress

..... 28

CHICKEN SCHNITZEL

with Pickled Fennel, Cabbage Salad & Caesar Mayo

..... 16

Add Fried Egg... 2

OQS HARVEST (V)

Broccoli, Beetroot, White Cabbage & Buckwheat, Preserved Lemon Green Goddess Dressing

..... 12

Add Smoked Salmon... 5

Add English Halloumi... 5

Add Grilled Chicken Breast... 6.5

BEEF BRISKET HASH

Slow Cooked Beef Brisket with Sweet Onions, Crispy Potatoes, Barbeque Sauce, Pickles & Fried Egg

..... 18.5

CRAYFISH & ELDERFLOWER

with Soft Boiled Egg, Crispy Bacon, Green Beans, Mixed Leaves & Elderflower Sour Cream

..... 18.5

OQS CRUNCH SALAD

Chicory, Radish, Cucumber, Celery, Peas, Apple & Walnuts with Tahini Yoghurt

..... 12

Add Smoked Salmon... 5

Add English Halloumi... 5

Add Grilled Chicken Breast... 6.5

PORK BELLY

with Celeriac Salad, Leeks & Burnt Apple Purée

..... 19

• BOTTOMLESS

BRUNCH

OQS BLOWOUT

Unlimited Prosecco or Mimosa with any* Brunch Item

..... 45

**Steak - £8 supplement*

HOLD THE BOOZE

Unlimited Juices & Coffees with any* Brunch Item

..... 32

**Steak - £8 supplement*

• SIDES

FRIES (V) / TENDER STEM BROCCOLI (VF) / SALAD LEAVES (VF)

NEW POTATOES WITH MALT VINEGAR BUTTER (V)

SMOKIN' BROTHER'S SMOKED SALMON / ENGLISH HALLOUMI

HERITAGE BABY CARROTS WITH HERBS (VF)

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. 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 13.5% will be added to your bill, all of which is shared between the team.