



## WEEKEND BRUNCH

### • ALL DAY

BREAKFAST

#### SALT BEEF BENEDICT

Salt Beef, Poached Eggs, Brown Butter Hollandaise & Crispy Onion Crunch  
..... 16.5

#### OQS BREAKFAST

Poached Eggs, Cumberland Sausage, Streaky Bacon, Roast Tomato, Roast Mushroom, Baked Beans, Black Pudding & Toast  
..... 18

#### EGGS ROYALE

Smoked Salmon, Poached Eggs, Brown Butter Hollandaise & Crispy Onion Crunch  
..... 18

#### OQS VEGGIE (V)

Poached Eggs, Roast Mushroom, Baked Beans, Roast Tomato, Spinach, Halloumi, Toast  
..... 17

#### TRUFFLED MUSHROOM BENEDICT

Spinach, Poached Egg, Brown Butter Hollandaise & Crispy Onion Crunch  
..... 15

#### WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry Compote, Vanilla Cream & Almond Frangipane  
..... 12

### • SNACKS

#### SMOKED DUCK BREAST

Raspberry Ketchup & Charred Gem Lettuce  
..... 11

#### HERITAGE TOMATO TART (V)

Puff Pastry, Black Olive Jam & White Balsamic  
..... 9

#### WATERMELON TARTARE (V)

Feta, Lime, Pickled Chilli & Mint  
..... 9

#### SEARED SCALLOP

Saffron Aioli, Samphire, Broad Beans, Grilled Artichokes & Brown Butter  
..... 12.5

#### GRILLED GOAT'S CHEESE (V)

Beetroot Carpaccio, Peaches, Walnuts & Sorrel  
..... 12.5

#### RADISHES & 'BUTTER' (VF)

Creamed Cashew Butter & Sumac  
..... 7

• & STARTERS

### • & MAINS

#### SALT BEEF HASH

Guinness Braised Onions, Savoy Cabbage, Honey Mustard & Crispy Potato  
..... 18.5

#### CHICKEN SCHNITZEL

Pickled Fennel, Cabbage Salad & Caesar Mayo  
..... 18  
Add Fried Egg... 2

#### CHICKEN POT PIE

Chicken, Ham, Tarragon, Peas & Piccalilli Salad  
..... 18

#### SIRLOIN STEAK

8oz grass-fed Hereford Sirloin Steak, Peppercorn Sauce, Pommes Anna & Watercress  
..... 28

#### BEETROOT GLAZED CELERIAC (VF)

Peas, Baby Onions, Little Gem & Mushroom 'Bacon'  
..... 17

#### BLACKENED TUNA 'TAGLIATA'

Sauce Romesco, Rocket, Black Olive, Orange & Fennel  
..... 24

#### BARNESLEY LAMB CHOP

Sauteed Courgettes, Tomato, Shallot & Tarragon Relish  
..... 24

### • SALADS

#### SUMMER HARVEST (VF)

Heirloom Tomatoes, Radicchio, Wild Rice, Kale, Orange & Hazelnuts  
..... 14

Add Smoked Salmon... 6 Add Halloumi... 5  
Add Grilled Chicken... 7

#### OQS CHOPPED SALAD (V)

Broad Beans, Peas, Radishes, Cucumber, Chickpeas, Chicory & Herbed Tahini Dressing  
..... 12

Add Smoked Salmon... 6 Add Halloumi... 5  
Add Grilled Chicken... 7

### • BOTTOMLESS BRUNCH

#### OQS BLOWOUT

Unlimited Prosecco or Mimosa with any\* Brunch Item  
..... 45  
\*Steak - £8 supplement

#### HOLD THE BOOZE

Unlimited Mocktails & Coffees with any\* Brunch Item  
..... 32  
\*Steak - £8 supplement

### • SIDES

#### FRIES (V) / SALAD LEAVES (VF) / SUMMER GREENS (V)

HERITAGE BABY CARROTS WITH HERBS (VF) / NEW POTATOES WITH MALT VINEGAR BUTTER (V)  
..... 5

## • DRINKS

HOT

### BLACK

Espresso	2.8
Long Black	3
Drip Filter	3.4
<i>Light Roasted, Pale Colour, Milk Chocolate, Orange &amp; Toffee Hints</i>	

### COLD

Iced Long Black	3
Iced Latte	3.6

### WHITE

Macchiato	3
Flat White	3.6
Cappuccino	3.6
Latte	3.6
Piccolo	3

### TEAS & TISANES

<i>By Good &amp; Proper Tea</i>	
English Breakfast	3
Earl Grey	3
Hibiscus	3
Jade Tips	3
Wild Rooibos	3

### CHOCOLATE

<i>Coco deluxe</i>	
Hot Chocolate	3.6
Mocha	3.8

### SPICE IT UP

Chai Latte	3.6
Matcha Latte	3.6
Beetroot Latte	3.6
Fresh Mint Infusion	3
Lemon, Ginger & Honey Infusion	3

## • JUICES

OJ Freshly Squeezed	5
Green Immunity Booster	5
<i>Celery, Cucumber, Kale, Apple &amp; Lime</i>	

Sunshine Coast	5
<i>Apple, Ginger, Carrot &amp; Orange</i>	
Heart Beet	5
<i>Apple, Carrot, Ginger &amp; Beetroot</i>	

## • SMOOTHIES

PBD	5.5
<i>Peanut Butter, Date, Banana, Milk &amp; Cinnamon</i>	
Glory	5.5
<i>Spinach, Pineapple, Banana, Apple &amp; Flax Seeds</i>	

Classic Berry	5.5
<i>Banana, Berry, Honey, Milk &amp; Yoghurt</i>	

## • SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Hattingley Classic Reserve, Hampshire, England, NV	13
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	14
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	6

## • WHITE WINE

	175ML	250ML
Trashumante Blanco, Spain, 2022 <i>Vegan</i>	7	10
Bodegas Carelli 34 Torrontés, Argentina, 2019	7.5	10.5
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2021	9.5	13
Domeniul Bogdan Riesling Org, Romania, 2021 <i>Biodynamic</i>	10.5	14
Gorro Loureiro Vinho Verde, Portugal, 2022	12	15
Blackenbrook Sauvignon Blanc, New Zealand, 2023 <i>Vegan</i>	13	16
Maison André Goichot Bourgogne, Chardonnay, France, 2021	14	18

## • RED WINE

	175ML	250ML
Trashumante Garnacha, Spain, 2020 <i>Vegan</i>	7	10
Bodegas Carelli 34 Malbec, Argentina, 2021 <i>Vegan</i>	7.5	10.5
Casa Das Gaeiras Tinto, Lisboa, Portugal, 2021	9.5	13
Govone, Barbera D'Asti, Piedmont, Italy, 2022	8	14
Manoir du Carra Fleurie, Beaujolais, France, 2021 <i>Vegan</i>	13	16
Woodstock, Deep Sands, Shiraz, McLaren Vale, Australia, 2021	13	17
Château Notre Dame Montagne Saint-Emilion, Bordeaux, France, 2018 <i>Vegan</i>	14.5	18

## • ROSÉ WINE

	175ML	250ML
Nature de Petit Roubié IGP Pays d'Oc Rosé, Languedoc-Roussillon, France, 2021 <i>Organic</i>	10	13

## • BEER & CIDERS

Unity Lager 330ml	7	Small Beer Organic IPA 2.3% 330ml	7
Meantime Ale 330ml	7	Estrella Galicia 0% 330ml	7
Small Beer Stout 2.5% 330ml	6.5	Sassy Pear Cidre 330ml	7