

# BRUNCH

9am-3pm EVERY DAY

Why not go **bottomless**? Your choice of any brunch dish accompanied by bottomless Prosecco or house beer for 1.5 hours, just **£29 per person**. On **Sundays** it's 2hrs for the same price!

EGGS	<b>EGGS FLORENTINE</b>	8.5	SWEET PLATES	<b>TOAST WITH BUTTER</b>	2.50
	sautéed spinach, poached eggs & hollandaise sauce on toasted sourdough (v)			<b>TOAST WITH BUTTER &amp; TIPTREE JAM</b> (1strawberry / apricot) (v)	4
	<b>EGGS BENEDICT</b>	9.5		<b>GREEK YOGHURT</b>	6
	Old Mill honey roast ham, poached eggs & hollandaise sauce on toasted sourdough			granola, seeds & mixed berries (v)	
	<b>EGGS ROYALE</b>	10		<b>PLANT BASED YOGHURT</b>	6.5
	smoked salmon, poached eggs & hollandaise sauce on toasted sourdough			mixed berries, toasted almond, hazelnut, seed & agave syrup(pb)(gif)	
	<b>TURKISH EGGS</b>	8.5		<b>BERRY AMERICAN PANCAKES</b>	7.50
	poached eggs, yoghurt & Aleppo chilli butter, sourdough toast (v)			blueberries, raspberries, banana & maple syrup(v) Add an extra pancake 1.5	
	<b>VEGETABLE SHAKSHUKA BAKED EGGS</b>	9.5		<b>BACON AMERICAN PANCAKES</b>	8
	tomato, aubergine, spinach, potato, smoked parika & goat's cheese (v)			bacon & maple syrup Add an extra pancake 1.5	
	<b>SPANISH SHAKSHUKA BAKED EGGS</b>	11		<b>CRISPY CHICKEN WAFFLE</b>	13
	Chorizo, roasted aubergine, tomato & peppers served with sourdough			crispy chicken & bacon on top of a waffle, with maple syrup & sriracha glaze	

<b>CORN BREAD</b> 11 corn bread with romesco sauce, asparagus, edamame, quinoa, confit tomato, toasted almond & watercress (pb)
<b>SMASHED AVOCADO</b> 9 with cherry tomato & dukkah on toast (pb)
<b>BACON BAP</b> 5 crispy smoked bacon in a brioche bun
<b>THE BIG BREAKFAST BUN</b> 9 egg, bacon, cheese & hash brown

**ADD ON TO ANY BREAKFAST**  
Toast 1 | Poached egg 1 | Hash brown 1 | Fried egg 1 | Bacon 3 | Avocado 3 | Smoked salmon 6

Use **Club GSS** to view allergen and calorie information and to order from your table



V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

# LUNCH

## NIBBLES

<b>SOURDOUGH BREAD</b>	4
cold pressed rapeseed oil & balsamic vinegar (pb) or butter (v)	
<b>NOCELLARA OLIVES</b> (pb)(gif)	3.75
<b>HONEY &amp; MUSTARD GLAZED PIGS IN BLANKETS</b>	5
<b>BLACK GARLIC HUMMUS</b> , sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	5

## TO SHARE

<b>WHOLE BAKED CAMEMBERT</b>	16.75
honey & rosemary, focaccia bread, crudités & chutney	
<b>TOMATO HUMMUS</b> , babaganoush, roasted peppers, marinated artichokes, olives, capers & flatbread (v) <i>Add cured meats selection 7.50</i>	17.50
<b>CHARCUTERIE BOARD</b> : cured meat selection, cornichons & sourdough bread	24.00
<b>NACHOS</b> with guacamole, sour cream, salsa, jalapeños & cheese (v)	8 00/ 12.00

## MAINS

<b>CAESAR SALAD</b>	11	<b>RED LEICESTER MACARONI CHEESE</b>	10
baby gem, Parmesan, boiled egg, sourdough croutons, capers & Caesar dressing <i>Add chicken fillet (gif) 5 / salmon supreme (gif) 7.5</i>		with a Parmesan & herb crust (v)	
<i>All of our burgers are served in a New York glazed bun, with a side of Koffmann's chips &amp; crunchy slaw</i>		<b>BLACK TRUFFLE TORTELLONI</b> ,	16.75
<b>BEEF BURGER</b>	15	Jerusalem artichoke purée, pickled enoki, toasted hazelnuts, garlic & herbs emulsion	
with cheddar cheese, tomato salsa, pickle, baby gem, burger sauce <i>Add bacon (gif) 2 / Cheddar (v)(gif) 2 / Blue cheese (v)(gif) 2</i>		<b>WARM ROAST ROOT VEGETABLE SALAD</b> ,	11
<b>'GREEN GRILLA' PLANT BASED BURGER</b> ,	15.75	vegan cream cheese, pickled walnuts, crispy kale, toasted seeds (pb)	
vegan mozzarella, tomato, baby gem, burger sauce		<b>CAULIFLOWER, SQUASH, COCONUT &amp; LENTIL CURRY</b> ,	12.5
<b>CRISPY SPICY CHICKEN BUFFALO BURGER</b> ,	14	with poppadoms & vegan raita (pb)	
bacon bits, Monterey jack, crispy gem		<b>CHICKEN CHASSEUR</b>	14.5
		with tarragon, tomato & bacon, new potatoes & buttered French beans with parsley (gif)	
		<b>SEARED SALMON FILLET</b> , spinach, leek gnocchi, crispy capers, saffron cream sauce	21.5

## SIDES

<b>KOFFMANN'S CHIPS</b> (pb)(gif)	4.25
<b>KOFFMANN'S CHIPS, PARMESAN &amp; TRUFFLE OIL</b> (gif)	4.5
<b>HOUSE SALAD</b>	4.75
baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) (gif)	

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