

BRUNCH MENU

Add a bottle of Prosecco for your table +£33 2-4-1 cocktails available. Please ask your server

	GRILLED SOURDOUGH TOAST (v) Butter, and Jam	£4.50	EGGS ROYALE Poached Eggs on English Muffins with Smoked Salmon and, Hollandaise Sauce	£13.50
) (OMELETTE Three Eggs with a Choice of Two from the following: Spinach, Tomatoes, Mushrooms, Ham or Cheese Egg whites also available	£10.00	BUTTERMILK PANCAKES Seasonal Fresh Berries, Crème Fraiche, and Maple Syrup	£12.00
	AVOCADO TOAST (v) Poached Eggs, Tomatoes, and Fresh Herbs	£12.00	SALAD (vg) Trio of Quinoa with Avocado, Leaf's salad, Mix Seeds, Pomegranate Seeds, Sweet Drops Chilli's with Mustard Seed Vinaigrette THE CARDINAL BURGER Aged Beef Patty, Applewood Cheddar, Homemade Relish, Bloody Mary Ketchup, Gherkins, Caramelised Onions, and Fries Add Bacon Add Egg	£12.00
	SHAKSHUKA (v) Roasted Aubergine, Spicy Tomato	£15.00		
	Sauce, Eggs, and Feta CHIA SEED PUDDING (V) Coconut milk and yogurt, topped with fresh berries and Crunchy Granola	£8.00		£16.00
	CROQUE MONSIEUR Cheese Sauce, Ham, and Cheddar Add Egg	£12.50		£2.50 £2.50
	EGGS BENEDICT OR	£10.50	PAN FRIED SALMON Artichoke Pure, and Sauce Vierge	£20.00
	FLORENTINE Poached Eggs on English Muffins with a Choice of Ham, or Spinach, and		STEAK FRITES Grilled Sirloin (8oz), Miso Butter, and Fries	£26.00
	Hollandaise Sauce		Add Egg	£2.50

SIDES £2.50 EACH

Eggs, Smoked Salmon, Bacon, Spinach, Mushrooms, Two Pork or Chicken Sausages

CHOCOLATE BROWNIE (v) with Marmalade Ice Cream, and Raspberry Sauce	£9.00	A BIG SCOOP OF ICE CREAM (V) Seasonal Flavours and All Time Classics	£3.00
EARL GREY INFUSED CHEESECAKE (v)	£9.00	STICKY TOFFEE PUDDING (V)	£8.00
PAVLOVA (v)	£8.00	Armagnac Ice Cream	0

v: vegetarian vg: vegan Please inform your server of any allergies or dietary restrictions 12.5% discretionary service charge will be added to the total bill

Seasonal Berries, and Passion Fruit Curd







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