

SATURDAY

Brunch

Saturday 10am - 4pm

Bottomless Prosecco	30
<i>Add x2 hours of bottomless fizz!</i>	
Great British Benedict Rosti	12
<i>Gruyère cheese & potato rosti, porchetta, hollandaise</i>	
Padron Rosti	12
<i>Gruyère cheese & potato rosti, chorizo, poached egg, tomato</i>	
Florentine Rosti	12
<i>Gruyère cheese & potato rosti, mushroom, poached egg, spinach, harissa hollandaise (v)</i>	
English Breakfast	14
<i>Sausage, bacon, poached egg, mushroom, tomato, beans & sourdough</i>	
Vegan Full English	14
<i>Vegan sausage, avo, tomato, mushroom, smoked aubergine, beans & sourdough (ve)</i>	
Egg Pitta	8.5
<i>Whipped feta, babaganoush, harissa, fried eggs, fresh herbs (v)</i> - add chorizo £3	
Filthy Avo on Toast	12
<i>Whipped feta, confit tomato, poached eggs, herbs & dukkha on sourdough</i> - add chorizo £3	
Heidi's French Toast	11
<i>Hung yoghurt, maple syrup, blueberries (v)</i>	
Parmesan Hash Brown Stack	5
<i>Hashbrowns topped with parmesan (v)</i>	

HEIDI

SMALL PLATES

Sourdough & marmite butter (v)	5	Olives Castelvetro gigante (ve)	6	Smoked Almonds Hickory smoked (ve)	4
Iberico Croquettes Cured ham, tarragon	7	Gyoza Prawn or veggie, sesame & soy	9.5	Pimentos de Padron Sea salt & smoked almonds (ve)	9
Smoked Aubergine Tahini, pomegranate lychee, fresh herbs (ve)	9.5	Camembert Baked camembert, sourdough & onion chutney (v)	16	Burrata Aubergine, tomato Caponata, pine nuts, aged balsamic & crunchy sourdough (v)	12

SUNDAY

Roast

Herefordshire Sirloin of Beef	18
Gloucester Old Spot Pork Belly	17
Corn Fed Chicken Breast	17
Veggie / Vegan pie butternut squash, spinach & pine nuts (ve)	16

*All roasts served with duck fat roast potatoes, creamed leeks, Savoy cabbage, honey roasted parsnips, carrots, Yorkshire pudding & bone marrow gravy.
Veg pie served with veggie potatoes & mushroom gravy.
Vegan pie served with vegan potatoes & vegan gravy.*

SIDES

Cauliflower Gratin gruyère & parmesan crumble (v)	6	Asparagus & Capocollo Charred asparagus, truffle pecorino & capocollo	12	Yorkshire Pudding (v)	1
		Roast Potatoes (vo)			4
		Gravy (vo)			1

DESSERTS

Salted Caramel Tart
with chocolate ice cream (v)

7.5

Lava Cake
With salted caramel ice cream (v)

7.5

OYSTER

£1.50 each

TUESDAY

Fin de Claire Oysters
Minimum x3 all served with mignonette sauce

WING

WEDNESDAY

X6/X12/X18 Buffalo Wings
with blue cheese sauce
7/12/15

CHAMPAGNE

Happy Hour

Everyday until 9pm

Piper Heideick or Chapel Down Champagne, France/Kent, England	7.77/45
Champagne Classic Piper Heidsieck, cognac, brown sugar, bitters	7.77
English 75 Chapel Down, gin, lemon, sugar	7.77
Chambord Kir Royal Piper Heidsieck, chambord, raspberry	7.77
Elderflower Mimosa Chapel Down, St Germain, cucumber, mint	7.77

A discretionary 12.5% service charge will be added to your bill. 100% goes to staff.

Please be aware that we are a CARD only venue & do not accept cash payments.

Please speak to a member of staff regarding any allergies.