

# SATURDAY

## Brunch

Saturday 10am - 4pm

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

# HEIDI

## SNACKS

<b>Sourdough</b> <i>&amp; marmite butter (v)</i>	5	<b>Olives</b> <i>Castelvetro gigante (ve)</i>	6	<b>Smoked Almonds</b> <i>Hickory smoked (ve)</i>	4
<b>Iberico Croquettes</b> <i>Cured ham, tarragon</i>	7	<b>Gyoza</b> <i>Prawn or veggie, sesame &amp; soy</i>	9.5	<b>Pimentos de Padron</b> <i>Sea salt &amp; smoked almonds (ve)</i>	9
<b>Pork Belly</b> <i>Pork belly bites, harissa caramel, lime &amp; mascarpone creme fraiche</i>	10	<b>Salami</b> <i>Home cured</i>	5	<b>Chips/Sweet Potato Fries (ve)</b>	4/5

## SMALL PLATES

<b>Chicken Wings</b> <i>Buffalo wings &amp; blue cheese sauce</i>	10	<b>Burrata</b> <i>Aubergine, tomato Caponata, pine nuts, aged balsamic &amp; crunchy sourdough (v)</i>	13	<b>Camembert</b> <i>Baked camembert, sourdough &amp; onion chutney (v)</i>	16
<b>Smoked Aubergine</b> <i>Tahini, pomegranate lychee, fresh herbs (ve)</i>	10	<b>Rare Bavette</b> <i>Chimichurri, fennel &amp; rocket salad</i>	14	<b>BBQ Ribs</b> <i>Sesame, chilli, coriander</i>	14
<b>Roasted Cauliflower</b> <i>Shwarma spiced, tahini, pomegranate, lemon &amp; dukkha (ve)</i>	9.5	<b>Drunken Octopus</b> <i>Red wine braised octopus &amp; tarragon aioli</i>	14	<b>Asparagus &amp; Capocollo</b> <i>Charred asparagus, truffle pecorino &amp; capocollo</i>	13
<b>Patatas Bravas</b> <i>Artichoke &amp; miso aioli (ve)</i>	9	<b>Braised Chorizo</b> <i>Red wine &amp; sourdough</i>	11		

## DESSERTS

<b>Salted Caramel Tart</b> <i>With chocolate ice cream (v)</i>	7.5	<b>Lava Cake</b> <i>With salted caramel ice cream (v)</i>	7.5
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# 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

# SUNDAY

## Roasts

Every Sunday 12pm-8pm

<b>Herefordshire Sirloin of Beef</b>	18
<b>Gloucester Old Spot Pork Belly</b>	17
<b>Corn Fed Chicken Breast</b>	17
<b>Vegetarian / Vegan Pie</b> <i>Butternut squash, spinach &amp; pine nut pie (ve)</i>	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.*

*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.*