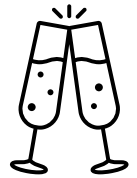


Champagne Brunch

Sunday 29th November 2026

Bookings between 11.30am – 1.30pm



Get started with a
Mini mimosa cocktail

(v) Greek yogurt, homemade nutty granola, plum compote

Follow with your choice from:

Eggs Benedict ~

Poached free range eggs on toasted English muffin,
smoked streaky bacon, homemade hollandaise sauce

Eggs Royale ~

Poached free range eggs on toasted English muffin,
oak smoked salmon, homemade hollandaise sauce

(v) Eggs Florentine ~

Poached free range eggs on toasted English muffin,
spinach, homemade hollandaise sauce

(g) Poached smoked haddock ~

spinach, hash brown, poached free range egg, homemade hollandaise sauce

Corned beef hash ~

smoked streaky bacon, fried egg, HP sauce

(v,g) Sweetcorn fritters ~

smashed avocado, free range poached egg, sweet chilli sauce, feta cheese

(g) Steak & Eggs ~

4oz sirloin steak, served medium, hash brown, fried eggs, hollandaise sauce, crispy onions
£4.95 supplement

Accompanied with a glass of chilled Champagne

Then a little something sweet to finish, Choose from:

(v) Crème brûlée French toast, thick cream

(v) Orange marmalade croissant butter pudding

(v,g) Crêpe, lemon juice, sugar, vanilla ice cream

~~~

£39.95 per person

(v) – suitable for vegetarians (g) – No ingredients containing gluten or dish can be adapted (please inform us)

**If you have a food allergy or intolerance, please speak to us before ordering.**

An optional 10% service charge will be added to all bills, this is discretionary so please let us know if you would prefer for it not to be included on your bill. Any gratuities you kindly leave are distributed between all staff as they work as a team

### **Additional brunch cocktails ~**

Mimosa £9.50

Bloody Mary £10.50

Peach Royale £11.50

Additional glass of Champagne £12.75

Glass of Prosecco £8.75

**Full drinks & wine list available**

**\*\*\* Booking required \*\*\***