



THE SCULLERY

KITCHEN AND BAR

BRUNCH

Go Bottomless

LOCAL
SEASONAL
BRITISH
CONTEMPORARY

Bottomless Brunch

Choose any of our brunch dishes and enjoy with

**Bottomless Prosecco, berry bellini, mimosa,
Aperol Spritz or draught Estrella / 24**

Bottomless proper coffee, tea or orange juice / 15

**£3 supplement on Lord of the Manor dish*

Bottomless sessions run for 90 minutes

Brunch

Lord of the Manor's breakfast - 8oz Top Rump steak, fried eggs and chips* / 13

Full English - Eggs your way, grilled bacon, Hinchliffe's sausages,
black pudding croquettes, grilled tomato, fried mushrooms,
choose white or granary toast / 10

Yorkshire open omelette - Diced potatoes, peppers, tomato, local cheddar,
mushrooms, choose ham hock or halloumi / 10

Smashed avocado on granary toast, tomato, red onion and chilli salsa / 8
Add: bacon / egg / halloumi / crispy tofu / 1.5

Homemade muffins - Eggs, hollandaise and chives,
choose ham hock, bacon, spinach or avocado / 9

Pancakes, spiced berry compote, banana, crème fraîche, golden syrup / 9

Smoked salmon, scrambled eggs, granary toast, dill crème fraîche / 9