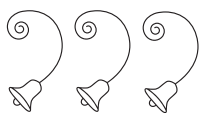


# Brunch Menu





## THE SCULLERY

KITCHEN & BAR

### Brunch

**The Lord of the Manor:** 8oz Rump steak, fried eggs, chips / 16 (GF) \*\*\*

**The Very Full English:** eggs your way, Hinchliffe's bacon and sausage, baked beans, black pudding, hash brown, mushrooms, tomato, toast / 12  
*Small English available for children or lighter appetites / 8*

**The Open Omelette:** 3 eggs, roast peppers, mushrooms, new potatoes, cheddar, tomato. Choose topping: bacon or halloumi / 11 (GF)

**The Smashing one:** smashed seasoned avocado, tomato, red onion and chilli salsa, sourdough toast / 8 (GFO, VGO)  
Add: bacon / poached eggs / halloumi / crispy tofu (GFO) / 3

**The Classic One:** 3 eggs scrambled, smoked salmon, sourdough toast / 9 (GFO)

**Benedict or Royale:** toasted muffin, poached eggs, hollandaise  
Choose: Bacon / 10 Smoked Salmon / 12

**The Sweet one:** fluffy pancakes, Nutella, mascarpone cream cheese, banana, hazelnuts / 9

**The Oaty One:** overnight oats, berry coulis, compressed berries, coconut, chia seeds / 8 (VGO)

### Bottomless Brunch

Choose any of our brunch dishes and enjoy with .....

**Bottomless Prosecco, berry bellini, mimosa or draught Estrella / 35**

*\*£4 supplement on Lord of the Manor dish*

**Bottomless sessions run for 90 minutes**

GF - the dish is gluten free

GFO - gluten free option available

VGO - vegan option available