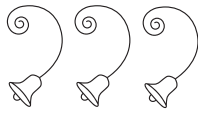


Brunch Menu



THE SCULLERY

KITCHEN & BAR

Brunch

The Lord of the Manor: 8oz Rump steak, fried eggs, chips / 17 (GF) ***

The Very Full English: eggs your way, Hinchliffe's bacon and sausage, baked beans, black pudding, hash brown, mushrooms, tomato, toast / 13
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 / 12 (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

Salmon and Eggs: 3 eggs scrambled, smoked salmon, sourdough toast / 10 (GFO)

Benedict, Royale or Florentine: toasted muffin, poached eggs, hollandaise
Choose: Wilted Spinach / 9 (VGO) Bacon / 10 Smoked Salmon / 12

Fluffy pancakes: how do you like yours?
Nutella, mascarpone cream cheese, banana, hazelnuts / 9
Berry coulis, compressed and fresh berries, coconut, chia seeds, clotted cream / 9.5
Lyle's golden syrup, vanilla ice cream / 8

Scullery Crêpes: spinach crepes, onion, garlic, tomato and herb cream cheese stuffing / 9
Add: bacon, fried eggs, halloumi, black pudding / 3 smoked salmon / 4

Home made fruit bread: toasted fruit loaf, strawberry jam, clotted cream / 9
Upgrade to eggy fruit loaf / 2

Rarebit rosti: potato and cabbage rosti, bacon crumb, fried egg, rarebit sauce / 10 (GFO)

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