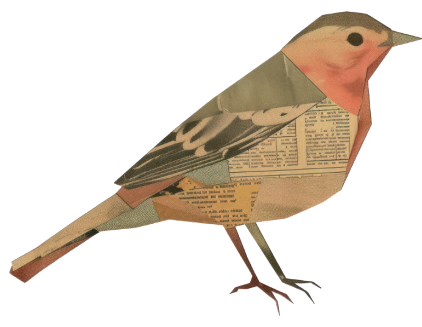
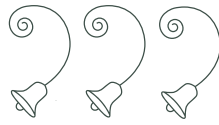


THE SCULLERY
KITCHEN





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Brunch

The Lord of the Manor: 8oz Rump steak, fried eggs, chips / 20 (GF)

The Very Full English: eggs your way, bacon, sausage, black pudding, grilled tomato, mushrooms, baked beans, hash brown, granary toast, marmalade / 14 (VGO)

The Small English: one egg, bacon, sausage, hash brown, beans, mushrooms, tomato, a slice of granary toast / 11 (VGO)

The Open Omelette: peppers, mushrooms, new potatoes, cheddar, tomato.
Choose: bacon or halloumi topping / 13 (GF)

The Smashing One: smashed seasoned avocado, tomato, red onion and chilli salsa, sourdough toast / 9 (GFO, VGO)
Add: bacon / halloumi / poached eggs (all GF) / black pudding / tempura tofu (VGO) / 4

Salmon and Eggs: three eggs scrambled, smoked salmon, sourdough toast / 14 (GFO)

Brunch Muffins: poached eggs, hollandaise

Choose your style:

Benedict: with bacon / 12

Royale: with smoked salmon / 14

Florentine: with spinach / 12 (VGO)

Fluffy pancakes: how do you like yours
Nutella, mascarpone, banana, hazelnuts / 11
Berry coulis, compressed and fresh berries, coconut, chia seeds, clotted cream / 11
Golden Syrup, vanilla ice cream / 9
Blood orange syrup, toasted pistachio, cherry ice cream / 11

Spinach Crepes: tomato, onion, garlic and herb cream cheese filling / 11
Add: bacon / fried eggs / poached eggs / halloumi / black pudding / 4 smoked salmon / 6

Rarebit Rosti: potato and cabbage rosti, Welsh rarebit sauce, bacon crumb, fried egg / 11

Crème Brulee French Toast: brioche soaked in vanilla custard, fired sugar topping, maple syrup, fresh berries, clotted cream / 14

Berry Bliss Bowl: whipped coconut yoghurt, banana, blueberry and blackberry. Topped with granola, coconut, chia seeds, fresh berries / 12 (GFO, VGO)

GF: the dish is gluten free / **GFO:** the dish can be served gluten free / **VGO:** vegan or vegetarian option available

Please advise your server of any allergens, intolerances or specific dietary requirements prior to ordering

