Brunch



Snacks

Cambrook Spiced Nuts (vg, n) 6 Nocellara Olives (vg, gf) 6 Blistered Peppers (vg, gf) 9 English Oyster (gf) 4 each SeaCo Bread marmite butter (v) 6
Four Cheese Croquettes jalapeño mayonnaise (v) 13
Seabass Ceviche Tacos red onion salsa, coriander 16

Bottomless Brunch*

Available for 1.5 hours

Prosecco 21 Bloody Mary 21 Laurent Perrier La Cuvée 65

Brunch

Avocado Toast radish, pumpkin seeds, coriander, lime (v) 13 add poached egg + 3

Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v) 18

Buttermilk Pancake Stack blueberries, maple syrup (v) 12

Porthilly Mussels butter, white wine, charred bread 19

Devon Crab Benedict poached egg, english muffin, hollandaise 26

New England Lobster Roll celery, mayonnaise, crispy shallots, brioche 32

Fried Chicken & Waffles bacon bits, maple syrup, spring onion 19

Rosemary Lamb Hash crispy potatoes, fried egg, mint salsa verde 23

SeaCo Cheeseburger cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon + 3

Salads & Vegetables

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

Sweet Potato wild rice, quinoa, basil (v, gf) 18 Heritage Beetroot burrata, wild rocket (v, gf) 18 Butter Lettuce avocado, herbs shallot dressing (v, gf) 15 Caesar romaine lettuce, parmesan, anchovies, croutons 16

For the Table

Charcoal Roasted Cauliflower herb dressing, chilli (vg, gf) 25 Cornish Seabass brown butter, samphire, capers, lemon (gf) 52 Whole BBQ Chicken garlic, smoked paprika 48 Boston Rib of Beef green peppercorn sauce (gf) 78

Sides

Smoked Salmon lemon (gf) 9
Dry Cured Streaky Bacon (gf) 6
Mixed Leaves shallot vinaigrette (vg, gf) 6
Tenderstem Broccoli chilli (vg, gf) 9
Heritage Carrots maple glaze (vg, gf) 8
Hispi Cabbage crispy shallots (vg) 8
Fries old bay mayonnaise (v) 6

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

^{*} Please note - food must be ordered to be eligible for Bottomless Brunch

Sunday Menu



Snacks

Cambrook Spiced Nuts (vg, n) 6 Nocellara Olives (vg, gf) 6 Blistered Peppers (vg, gf) 9 English Oyster (gf) 4 each SeaCo Bread marmite butter (v) 6
Four Cheese Croquettes jalapeño mayonnaise (v) 13
Seabass Ceviche Tacos red onion salsa, coriander 16

Bottomless Brunch*

Available for 1.5 hours

Prosecco 21 Bloody Mary 21 Laurent Perrier La Cuvée 65

Brunch

Avocado Toast radish, pumpkin seeds, coriander, lime (v) 13 add poached egg + 3

Baked Eggs tomato, onion, montgomery cheddar, bell pepper, sourdough (v) 18

Buttermilk Pancake Stack blueberries, maple syrup (v) 12

Porthilly Mussels butter, white wine, charred bread 19

Devon Crab Benedict poached egg, english muffin, hollandaise 26

New England Lobster Roll celery, mayonnaise, crispy shallots, brioche 32

Fried Chicken & Waffles bacon bits, maple syrup, spring onion 19

Rosemary Lamb Hash crispy potatoes, fried egg, mint salsa verde 23

SeaCo Cheeseburger cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon + 3

Salads & Vegetables

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

Sweet Potato wild rice, quinoa, basil (v, gf) 18
Heritage Beetroot burrata, wild rocket (v, gf) 18
Butter Lettuce avocado, herbs, shallot dressing (v, gf) 15
Caesar romaine lettuce, parmesan, anchovies, croutons 16

All Day Sunday Roast

Corn-Fed Chicken 23

roast potatoes, buttered carrots, leeks & tenderstem broccoli, Yorkshire pudding & gravy

Hereford Dry-Aged Rib of Beef 29

roast potatoes, buttered carrots, leeks & tenderstem broccoli, Yorkshire pudding & gravy

Sides

Smoked Salmon lemon (gf) 9
Dry Cured Streaky Bacon (gf) 6
Mixed Leaves shallot vinaigrette (vg, gf) 6
Tenderstem Broccoli chilli (vg, gf) 9
Heritage Carrots maple glaze (vg, gf) 8
Hispi Cabbage crispy shallots (vg) 8
Fries old bay mayonnaise (v) 6

^{*} Please note - food must be ordered to be eligible for Bottomless Brunch