# 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
Old Bay & Cheddar Biscuits salted butter (v) 8
Four Cheese Croquettes jalapeño mayonnaise (v) 13
Seabass Ceviche Tacos red onion salsa, coriander 16

## **Bottomless Brunch**\*

Available for 1.5 hours

Prosecco 19 Bloody Mary 19 Laurent Perrier La Cuvée 65

#### Brunch

Crushed Avocado on Toast poached eggs, basil, sourdough toast, chilli (v) 17

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 beef patty, cheddar, bacon, red onion, fries 20

## Salads & Vegetables

Sweet Potato wild rice, quinoa, basil (vg, gf) 18

Heritage Beetroot burrata, wild rocket (v, gf) 18

Butter Lettuce avocado, herbs shallot dressing (v, gf) 15 add hand-picked crab + 12

Kale Caesar anchovy, parmesan cheese 16 add chicken + 10

# 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

<sup>\*</sup> Please note - food must be ordered to be eligible for Bottomless Brunch