



BRUNCH

Served every Sunday from 11.30am till 2.30pm

WHILE YOU WAIT

COMPRESSED MELON SALAD <i>pomegranate (ve)</i>	5
GRANOLA POTS <i>Greek yoghurt & honey, forest berry compôte (v)</i>	5
ENERGIZER SMOOTHIE <i>beetroot, carrot, orange, ginger, ginseng (ve/gf)</i>	4.5
DETOX SMOOTHIE <i>spinach, kale, cucumber, mint, apple, banana (ve/gf)</i>	4.5

EGGS

SARDOU <i>poached eggs, spinach, crispy artichokes, Hollandaise, Tabasco, English muffins (gf upon request)</i>	10
BENEDICT <i>Wiltshire ham, poached eggs, Hollandaise, English muffins, truffle (gf upon request)</i>	10
ROYALE <i>smoked salmon, poached eggs, Hollandaise, chives (gf upon request)</i>	12
HUEVOS RANCHEROS <i>poached eggs, avocado, roast pepper & tomato salsa, jalapeño jelly, English muffins (v)</i>	10

SANDWICHES & BURGERS

SQUARE BURGER <i>100% Devon Beef Burger, Emmental, tomato pickle, truffle mayonnaise, brioche, fries</i>	15
CROQUE MONSIEUR <i>Emmental, Dijon, truffle, Wiltshire ham, baby leaves (gf upon request)</i>	9
CHICKPEA FALAFEL BURGER <i>mango chutney, aubergine bacon herb vegannaise, pickled vegetables, fries (ve)</i>	14

LARGER PLATES

ROAST OF THE DAY	17
STEAK & EGGS <i>roasted rump of Ruby Red Beef, poached eggs, smoked garlic butter, creamed greens (gf)</i>	22
SOUTHERN FRIED BUTTERMILK CHICKEN <i>waffles, creamed greens, maple syrup</i>	14
POACHED SMOKED HADDOCK <i>crushed Jersey Royals, Savoy cabbage, wholegrain mustard sauce (gf)</i>	15
7 SPICE SEITAN <i>kimchi cabbage, katsu vegannaise, gochujang ketchup (ve)</i>	14

SIDES

HASH BROWNS <i>(gf upon request)</i>	4
FRIES <i>(gf upon request)</i>	4
CAULIFLOWER CHEESE RAREBIT <i>(v)</i>	4
JERSEY ROYALS <i>with seaweed butter (gf)</i>	4.5
STEAMED SEASONAL GREENS <i>(ve)</i>	3.75
TOASTED SOURDOUGH & BUTTER	3
DUCK FAT ROAST POTATOES <i>sea-salt, thyme (gf)</i>	4.5

SWEET THINGS

CHOCOLATE BROWNIE <i>malt ice cream, crushed praline</i>	6.5
STICKY PLUM PUDDING <i>spiced caramel, vanilla ice cream</i>	7.5
MUSCOVADO POACHED PINEAPPLE <i>rum & raisin, coriander, coconut sorbet (gf) (ve)</i>	7.5
FRENCH TOAST <i>Greek yoghurt & honey, forest berries</i>	8
GRILLED WAFFLES <i>selection of ice creams, Chantilly cream (v)</i>	7.5

Allergen information is available ~ A 10% service charge will be added to your bill

WINE LIST

WHITE

175ml Btl

DRY, REFRESHING, DELICATE

<i>Picpoul de Pinet, Réserve Mirou, Languedoc, France</i>	6.5	26
<i>Borsari Inzolia – Italy</i>	5.2	19
<i>Da Luca Pinot Grigio – Italy</i>	5.8	23

ZESTY, HERBACEOUS, AROMATIC

<i>Flagstone Noon Gun Chenin Blanc, South Africa</i>		25
<i>Tekena Sauvignon Blanc – Chile</i>	5.7	22.5
<i>Waiipara Sauvignon Blanc, New Zealand</i>	7.2	28.5

JUICY, FRUIT-DRIVEN, RIPE

<i>Dashwood Pinot Gris – New Zealand</i>	7.2	28.5
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ELEGANT, INTRICATE, MINERAL-LACED

<i>Chablis, J. Moreau et Fils – France</i>		42
<i>Macon-Villages, Louis Jadot – France</i>		32
<i>Sancerre Les Collinettes, Joseph Mellot – France</i>		39

ROSÉ

RICH & FRUITY

<i>Wicked Lady, White Zinfandel, California, USA</i>	5.7	22.5
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DRY & ELEGANT

<i>Parini Pinot Grigio Rosé – Italy</i>	5.7	22.5
<i>Côtes de Provence Rosé, Héritage, Estandon – France</i>		32

RED

175ml Btl

LIGHT, DELICATE, FLORAL

<i>Rare Vineyards Pinot Noir – France</i>	5.9	24
<i>Beaujolais Combe aux Jacques, Louis Jadot – France</i>		32
<i>Nuits-Saint-Georges, Louis Jadot, Burgundy, France</i>		72

JUICY, MEDIUM-BODIED, FRUIT-LED

<i>Granfort Merlot – France</i>	5.9	23
<i>Tenute Piccini 'Antica Cinta' Chianti Riserva – Italy</i>		24
<i>Tekena Cabernet Sauvignon – Chile</i>	5.7	23
<i>Vinuva Leaves Barbera – Italy</i>	5.2	19

SPICY, PEPPERY, WARMING

<i>Paz Malbec, San Juan – Argentina</i>	7.2	28.5
<i>Don Jacobo Rioja – Spain</i>		30

FULL-BODIED, INTENSE, SOPHISTICATED

<i>Flagstone Music Room, Cabernet Sauvignon – South Africa</i>		38
<i>Cornas, Les Méjeans, Jean-Luc Colombo – Rhône Valley, France</i>		48
<i>Château Lilian Ladouys, Saint Estephe – Bordeaux, France</i>		60

BUBBLES

DA LUCA PROSECCO

<i>Floral aromas with fresh, fruity lemon, pear & peach with elegant fine bubbles</i>	6	29
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PERRIER-JOUËT GRAND BRUT

<i>Hints of cherry, ripe apricot, pickled ginger & mineral notes with a fresh, spiced finish</i>		55
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PERRIER-JOUËT BLANC DE BLANC

<i>Lively aromas of elderberry, acacia & honeysuckle with a tangy & invigorating finish</i>		150
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