

SATURDAY BRUNCH MENU:

SMALL PLATES:

- **FRIED WOODLAND MUSHROOMS & SPINACH ON TOASTED SOURDOUGH, TOPPED W/ A FRIED HENS EGG. 8.00**
- **FRITTO MISTO OF WHITEBAIT, KING PRAWNS & SQUID W/ GREEN SALAD, CITRUS MAYO & LEMON WEDGE. 8.50/13.00**
- **TRIPLE DECKER CLUB, TOASTED BLOOMER, EGG, BACON, CHEESE, TOMATO, TURKEY & LETTUCE W/ HOME MADE CHIPS. 12.75**
- **CUMBERLAND SAUSAGE BAGUETTE TOPPED W/ BRAISED ONIONS & MELTED CHEDDAR, SERVED WITH HOME MADE CHIPS. 11.75**
- **POACHED EGGS 'ROYALE', SMOKED SALMON ON TOASTED MUFFIN TOPPED W/ POACHED EGGS & HOLLANDAISE. 9.50**
- **FLUFFY AMERICAN PANCAKES TOPPED WITH EITHER:**

STRAWBERRIES, DULCE DE LECHE & CHOCOLATE SAUCE W/ CREAM OR ICE CREAM 7.00

CRISPY SMOKED PANCETTA, MAPLE SYRUP & BUTTER. 6.50
- **THE FRENCH STACK, BUTTER FRIED FRENCH TOAST TOPPED W/ BACON, MUSHROOMS, ROAST TOMATO, ROESTI POTATO & POACHED EGG. 8.50**

SATURDAY BRUNCH MENU:

BIGGER PLATES:

- **FULL BREAKFAST: SAUSAGE, BACON, MUSHROOMS, FRIED POTATOES, BLACK PUDDING, BEANS & FRIED OR POACHED EGG W/ TOAST. 11.00**
- **FULL VEGGY BREAKFAST: VEGAN SAUSAGE, MUSHROOMS & SPINACH, FRIED POTATOES, ROAST TOMATOES & FRIED OR POACHED EGG W/ TOAST. 11.00**
- **GAMMON & EGG, GRILLED WITH FRIED EGG & CHOICE OF HOMEMADE CHIPS OR FRIED POTATOES. 14.50**
- **FISH & CHIPS, BEER BATTERED HADDOCK, HOME MADE CHIPS, LEMON & TARTAR SAUCE W/ MUSHY PEAS. 15.00**
- **BREADED PORK & HERB SCHNITZEL, ROSEMARY & GARLIC POTATOES, BUTTER FRIED EGG & BABY CAPERS. 15.00**
- **HUMMUS & PEPPER BRUSHCETTA W/ GOATS CHEESE, CHARRED PEPPERS, TOMATO & BASIL PESTO ON FOCACCIA. 9.00**
- **FREE RANGE 3 EGG OMELETTE W/ A CHOICE OF HAM/MUSHROOMS/CHEESE/SMOKED SALMON. 8.00**

SIDES ALL @ 3.50

- **GARLIC BREAD / HOMEMADE CHIPS / NEW POTATOES / MIXED SALAD.**