

## BRUNCH PARTY MENU

Summer 2021

### ON ARRIVAL

Loose leaf teas and filter coffees

### TO START

**Greek yoghurt\* bowl** seasonal fruit and homemade oat and coconut granola v

Or

**Waffles** served with maple syrup v

### TO FOLLOW

**The Hunter** locally sourced Cumberland sausage, bacon, black pudding, potato and onion rosti, thyme roasted Portobello mushroom, grilled tomato, homemade smoked beans, eggs how you like them and hand cut sourdough toast/gluten free toast

Or

**The Gardener**, hummus, potato and onion rosti, thyme roasted Portobello mushroom, wilted spinach, grilled tomato, homemade smoked beans and hand cut sourdough/gluten free toast GF WF DF V Ve

Or

**Eggs poached** on toasted English muffins with a choice of smoked salmon, Yorkshire ham or spinach and Hollandaise sauce

**£20 per person**

Add a mimosa or seasonal bellini £6

\*non dairy alternative available

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts  
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,  
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.