

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*

Or

The Gardener, hummus, potato and onion rosti, thyme roasted Portobello mushroom, wilted spinach, grilled tomato, homemade smoked beans and hand cut sourdough* 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

*gluten free bread available

**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.