

# Festive Brunch Menu

3-course set menu  
£65 per person



## MIMOSA



### CHEESY POLENTA CROQUETAS

black truffle mayo

### GRAND PIG IN A BLANKET

honey mustard glaze

### CAVIAR & SOURDOUGH BLINI

Avruga caviar, crème fraîche, chives

## choose one from each section

### FESTIVE BURGER

short rib & flank steak patty, American cheese, spiced cranberry,  
hash brown, sprout slaw, gravy & fries

### DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

### 'WANNA BE' DUCK & WAFFLE

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup

### DUCK BENEDICT

poached eggs, waffle, braised duck leg, hollandaise, sriracha

### AVOCADO WAFFLE

poached eggs, Aleppo chillies

### SEAFOOD PLATTER

lobster roll, king prawn cocktail, cured salmon, lemon aioli,  
endive & apple salad

### COLD CUT BOARD

Cobble Lane bresaola, honey-roast ham, potted beef & Lyonnaise onions,  
Yorkshire pudding, gravy mayo, pickles & winter chutney



### BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

### ORANGE & APPLE MINCE PIE CRUMBLE

Calvados & custard ice cream

### THE GOLDEN ORB

dark chocolate, tonka bean mousse, pear, chocolate crumble

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 14% service charge will be added to the bill.