



BRUNCH

Served every Sunday from 11.30am till 2.30pm

WHILE YOU WAIT

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
COMPRESSED MELON SALAD <i>pomegranate (ve)</i>	5
GRANOLA POTS <i>Greek yoghurt & honey, forest berry compôte (v)</i>	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, sourdough (v)</i>	11

SANDWICHES & BURGERS

SQUARE BURGER <i>100% Devon Beef Burger, Cheddar, crispy bacon, tomato pickle, truffle mayonnaise, brioche, fries</i>	15
WILTSHIRE HAM RAREBIT <i>Mature Cheddar, marmite & mustard rarebit, on white sourdough, fries (gf upon request)</i>	12
VEGAN MOUNTAIN BURGER <i>aubergine bacon, herb vegannaise, baby gem, tomato, pickle, vegan brioche fries (ve)</i>	14
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER <i>Ceasar dressing, chorizo, hash brown, gem, tomato, pickles, fries</i>	15

LARGER PLATES

ROAST OF THE DAY <i>with all the trimmings</i>	17
STEAK & EGGS <i>ruby red rump of beef, poached eggs, onion confit, creamed greens (gf)</i>	22
SOUTHERN FRIED BUTTERMILK CHICKEN <i>waffles, creamed greens, maple syrup</i>	14
LIGHTLY CURED SEA TROUT <i>Waldorf salad, tarragon emulsion (contains nuts/gf)</i>	18
RED POTATO & TRUFFLE GNOCCHI <i>roasted red pepper, corn, green bean salsa, crumbled feta (ve upon request)</i>	16

SIDES

HASH BROWNS <i>(gf upon request)</i>	4
FRIES <i>(gf upon request)</i>	4
CAULIFLOWER CHEESE RAREBIT <i>(v)</i>	4
NEW POTATOES <i>with seaweed butter (gf)</i>	4.5
STEAMED SEASONAL GREENS <i>(ve)</i>	4
DUCK FAT ROAST POTATOES <i>sea-salt, thyme (gf)</i>	4.5

SWEET THINGS

CHOCOLATE BROWNIE <i>malt ice cream, crushed praline</i>	7
CLOTTED CREAM PARFAIT <i>served with English strawberries, lavender honey & yoghurt meringue</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

Borsari Inzolia – Italy 5.5 21
Da Luca Pinot Grigio – Italy 6.1 23

ZESTY, HERBACEOUS, AROMATIC

Flagstone Noon Gun Chenin Blanc, South Africa 25
Tekena Sauvignon Blanc – Chile 5.95 24
Waipara Sauvignon Blanc, New Zealand 7.95 32

JUICY, FRUIT-DRIVEN, RIPE

Dashwood Pinot Gris – New Zealand 7.95 32

ELEGANT, INTRICATE, MINERAL-LACED

Chablis, J. Moreau et Fils – France 45
Macon-Villages, Louis Jadot – France 35
Sancerre Les Collinettes, Joseph Mellot – France 42

ROSÉ

RICH & FRUITY

*Wicked Lady, White Zinfandel,
California, USA* 5.9 23

DRY & ELEGANT

Parini Pinot Grigio Rosé – Italy 6.1 24
*Côtes de Provence Rosé, Héritage, Estandon
– France* 36

RED

175ml Btl

LIGHT, DELICATE, FLORAL

Rare Vineyards Pinot Noir – France 6.5 26
*Beaujolais Combe aux Jacques, Louis Jadot –
France* 35
Nuits-Saint-Georges, Louis Jadot, Burgundy, France 80

JUICY, MEDIUM-BODIED, FRUIT-LED

Granfort Merlot – France 6.6 26
*Tenute Piccini 'Antica Cinta' Chianti Riserva
– Italy* 24
Tekena Cabernet Sauvignon – Chile 6.2 24.5
Vinuva Leaves Barbera – Italy 5.5 21

SPICY, PEPPERY, WARMING

Paz Malbec, San Juan – Argentina 7.9 31
Don Jacobo Rioja – Spain 35

FULL-BODIED, INTENSE, SOPHISTICATED

*Flagstone Music Room, Cabernet Sauvignon
– South Africa* 42
*Cornas, Les Méjeans, Jean-Luc Colombo
– Rhône Valley, France* 56
*Château Lilian Ladouys, Saint Estephe
– Bordeaux, France* 70

BUBBLES

DA LUCA PROSECCO 6.2 32
*Floral aromas with fresh, fruity lemon,
pear & peach with elegant fine bubbles*

PERRIER-JOUËT GRAND BRUT 65
*Hints of cherry, ripe apricot, pickled ginger
& mineral notes with a fresh, spiced finish*

PERRIER-JOUËT BLANC DE BLANC 175
*Lively aromas of elderberry, acacia & honeysuckle
with a tangy & invigorating finish*

PERRIER-JOUËT BELLE ÉPOQUE 2012 250
*Distinctive notes of white flowers combine with white
peaches, crisp pears & lemon. In the mouth, freshness pre-
vails, releasing a beautiful harmony*