



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
ONION BHAJI BURGER <i>cucumber raitha, mango chutney, baby gem, tomato, pickles, vegan brioche, fries (v)</i>	14
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER <i>Cesar 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 rib of beef, poached eggs, onion confit, creamed greens (gf)</i>	25
SOUTHERN FRIED BUTTERMILK CHICKEN <i>waffles, creamed greens, maple syrup</i>	14
THE ULTIMATE FISH PIE <i>(Salmon, cod, smoked haddock, prawns, scallops, lobster) smoked lobster ketchup</i>	18.5
CAULIFLOWER RISOTTO <i>mozzarella soused wild mushrooms (v)</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

VEGAN CHOCOLATE BROWNIE <i>almond milk sorbet, crushed praline</i>	7
BREAD, MILK & BLACKBERRIES	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 prevails, releasing a beautiful harmony