



## Brunch August 2020

Saturday 10 am – 3 pm and Sunday 10 am – 12 pm

### **Sourdough Crab Crumpet 8**

Celeriac, kohlrabi, and granny smith

### **Cider Glazed Ham Hock Benedict 8**

Spinach, soft poached egg, and hollandaise

### **Fermented Potato Waffle 8**

House cured and smoked salmon, crème fraiche, pickles, and herbs

### **Glazed Bacon Chop 12**

Hash browns, fried egg, and smoked tomato

### **Glazed King Oyster Mushroom 10**

Hash browns, fried egg, and smoked tomato

### **Steak, Egg and Onion Toastie 10**

Caramelised onions, Mrs. Kirkham's cheese, and mustard

### **Avocado, Heritage Tomato and Burrata 10**

Rye toast, basil, elderflower emulsion, and raspberry

### **Apple and Sorrel Turnover 7**

Hung sorrel yoghurt, butter puff, and poached granny smith

## **Brunch Cocktails**

### **EC Bloody Mary 8.5**

Ketel one vodka, tomato juice, spice – mix, and fresh horseradish

### **Garibaldi 7.5**

Campari, fluffy orange juice

### **EC Bellini 8.5**

Lillet Rose poached strawberries, and Pignoletto

### **Gin & Juice 6.5**

Tanqueray No 10, San Pellegrino aranciata, and Angostura bitters

### **Bottomless Drinks £25**

A choice of Pignoletto, Estrella Damm or any of the brunch cocktails, bottomless for two hours