



NEW YEAR'S DAY 2026

BRUNCH & TUNES

THE FULL WHITE GF* DF

One fat 100% English pork sausage, two rashers of dry cure smoked streaky bacon, Clonakilty black & white pudding, herb roasted cherry tomatoes, Mike's chilli beans, a fried Burford Brown egg, fried onion & bacon sauté potatoes.

£18

VEGGIE BRUNCH GF DF*

Herb roasted portobello mushroom, 3 pieces of halloumi, smashed avocado, herb roasted cherry tomatoes, Mike's chilli beans, a fried Burford Brown egg, fried onion sauté potatoes.

£17

SMOKED SALMON GF* PC

Severn & Wye smoked salmon, creamy scrambled Burford Brown eggs, sourdough toast & dressed rocket.

£15

CROQUES GF*

The classic French hot sandwich – traditionally with smoked ham, or substitute ham for mushrooms for a veggie option. Béchamel made with cayenne, tabasco and dijon mustard layered with gruyere cheese, baked until golden. With frites & dressed salad garnish.

Choose your Croque:

CROQUE MONSIEUR

Smoked ham
£15

CROQUE FORESTIÈRE V

Finely sliced chestnut button mushrooms
£15

Top either with a fried Burford Brown egg

90p

MONTE CRISTO

Sweet & savoury. Two warm flaky all-butter croissant, with melted gruyere cheese and smoked Italian ham, lightly sprinkled with icing sugar. Raspberry conserve on the side.

£12

V
Vegetarian

VE
Vegan

PC
Pescetarian

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



COCKTAILS

BLOODY MARY

Vodka, chilled tomato juice, Tabasco, worcestershire sauce, pepper & celery salt.
Ice, celery stalk & lemon slice.

£9

VIRGIN MARY

For those who just can't hack it: Chilled tomato juice, Tabasco, worcestershire sauce, pepper & celery salt.
Ice, celery stalk and lemon slice.

£5

CLASSIC MARTINI

The classic cocktail, your way. Choose your base: gin or vodka, your style and vermouth level: dry, extra dry, dirty and your garnish: olives, lemon twist, or Gibson (silverskin onion). Stirred or shaken.

£10

PASSIONFRUIT MARTINI

Absolut vanilla vodka, Passoa, passionfruit purée & orange juice. Prosecco chaser.

£11

ESPRESSO MARTINI

Vodka, Tia Maria, Kahlúa & double espresso. Shaken and served straight up.

£11

BREAKFAST MARTINI

Gin, lemon juice, simple syrup, ice & egg white (adds froth) - Trust us, it's good.

£10

MARGARITA

100% Blue Agave Mexican Silver Tequila, Cointreau, agave & fresh lime juice.
Shaken and served straight up or on the rocks. Make your margarita fruity: Cranberry or Pineapple.

£10

MIMOSA

Also known as Buck's Fizz. Di Maria DOC chilled Prosecco and fresh orange juice.

£8

DEVILS MIMOSA

Di Maria DOC chilled Prosecco, Cointreau, Grand Mariner and fresh orange juice.

£10

BELLINI

Di Maria DOC chilled Prosecco and white peach purée.

£8

ST. GERMAIN FIZZ

Di Maria DOC chilled Prosecco, St. Germain elderflower liqueur, simple syrup, soda water, fresh mint and ice.

£10

GINGER MULE

Vodka, Fever Tree ginger beer, Angostura bitters, fresh lime & mint over ice.

£10