

WEEKENDS

BRUNCH MENU

11.30AM - 3.30PM

COCKTAILS

BLOODY MARY	11
VIRGIN MARY	8
BREAKFAST MARTINI	11
BUCKS FIZZ	11

STARTERS

BREAD & OLIVE OIL (V)	4
SAUSAGE ROLL & KETCHUP	6.5
SOUP OF THE DAY (VG)	6
CUMIN FLATBREAD (VG) <i>+ fava dip, crispy capers</i>	5
COURGETTE SHOESTRINGS (V) <i>+ lemon</i>	6
SPRING VEGETABLE SALAD (VG/GF) <i>+ sugarsnap peas, asparagus, fennel, beetroot, rocket, cider dressing</i>	8.5

SUNDAY ROAST

AUBREY ALLEN ROAST BEEF <i>+ all the trimmings, yorkshire pudding, gravy</i>	22
VEGGIE WELLINGTON ROAST (V) <i>+ spinach, oghleshield, mushrooms, all the trimmings, gravy</i>	20

MAINS

AVOCADO ON SOURDOUGH (V) <i>+ poached egg and pumpkin seeds</i>	9
EGGS BENEDICT / ROYALE / FLORENTINE (V) <i>+ poached eggs with ham or smoked salmon or spinach on a toasted English muffin with hollandaise sauce</i>	9.5
OLYMPIC BREAKFAST <i>+ toasted sourdough, Cumberland pork sausage, smoked streaky bacon, roasted tomato, mushroom, 2 poached eggs, baked beans, beef black pudding</i>	12.5
ALLOTMENT BREAKFAST (V) <i>+ toasted sourdough, avocado, spinach, 2 poached eggs, mushroom, roasted tomato, baked beans</i>	11.5
OLYMPIC CHEESE BURGER <i>+ beef patty, cheddar, dirty sauce, salad, gherkin</i>	12.5
VEGGIE BURGER (V) <i>+ lentil and spinach patty, cheddar, dirty sauce, salad, gherkin, beetroot brioche bun</i>	11.5
AUBREY ALLEN RIB EYE STEAK 8OZ (GF) <i>+ watercress, blue cheese sauce or bearnaise sauce</i>	21
MUSSELS MARINIÈRE (GF) <i>+ fries</i>	16
BUDDHA BOWL (VG/GF) <i>+ seasonal raw, roasted and pickled vegetables, mix seeds</i>	13

SIDES

FRIES (VG/GF)	3.5
GREEN SALAD (VG/GF)	4
WILTED SPINACH (VG/GF)	4

CHILDREN'S MENU

KIDS' CHEESEBURGER <i>+ beef patty, mayo, salad, fries</i>	7.5
FISH GOUJONS <i>+ fries</i>	7.5
TOMATO PASTA (V)	7.5
KIDS' SUNDAY ROAST	10

PUDDINGS

CHOCOLATE OREO TART (V)	6.5
VANILLA CREME BRULEE (V)	6.5
PINEAPPLE CARPACCIO (VG) <i>+ coconut sorbet</i>	6.5
ICE-CREAM OR SORBET (2 scoops) - <i>please ask your waiter</i>	5
NEAL'S YARD CHEESE PLATE <i>+ a selection of 3 cheeses - please ask your waiter</i>	12

*If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes. Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.*

*A discretionary service charge of 12.5% will be added to your bill. VAT is charged according to government guidelines.*

## AFTERNOON TEA

AVAILABLE 12-6PM EVERY DAY  
£19PP

### SANDWICHES

*Cucumber & cream cheese*  
*Salmon with lemon mayo*  
*Coronation chicken*

### SCONES

*A plain & a fruit scone with strawberry jam & clotted cream*

### CAKES

*Raspberry delice*  
*Coconut Viennese swirl*  
*Passionfruit macaron*

### TEA

*assam breakfast, earl grey, jasmine, lemongrass & ginger, organic jade sword green, peppermint, chamomile flowers, rooibos, japanese sench, china rose, chai, lapsang souchong, djarleejing, flowering osmanthus*

### COFFEE

*americano, flat white, cappuccino, latte, espresso, macchiato*

MILK ALTERNATIVES: COCONUT / OAT MILK +50p

### ADD A LITTLE SPARKLE:

	125ml	750ml
<i>Gruet Brut Champagne, FRA</i>	12.5	59
<i>Perrier Jouët Brut Champagne, FRA</i>	-	69
<i>Col de Salici Rosé, NV, ITA</i>	10.5	44
<i>Prosecco Folini Brut, ITA</i>	9	35
<i>Crement de Savoie, FRA</i>	-	48
<i>Rathfinny Estate Brut, ENG</i>	-	55

Subject to availability

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