



CHELTENHAM FESTIVAL BRUNCH

10TH - 13TH MARCH, 10AM - 2PM
2 COURSES £16.95
INCLUDES TEA & COFFEE

TO START

CROISSANT OR PAIN AU CHOCOLAT

V G D

SOURDOUGH TOAST

NETHEREND BUTTER & PRESERVES V G D

PORRIDGE

BANANA, RASPBERRIES & HONEY V D

VANILLA YOGHURT

GRANOLA, BERRY COMPOTE V G D

TO FOLLOW

FULL ENGLISH

TWO EGGS OF YOUR CHOICE. LOCAL SAUSAGE, STREAKY BACON, ROAST TOMATO,
GRILLED FLAT MUSHROOM, BAKED BEANS, SOURDOUGH TOAST G E D

ADD A 28-DAY AGED RUMP STEAK FOR £10

VEGETARIAN BREAKFAST

TWO EGGS OF YOUR CHOICE. VEGAN SAUSAGE, ROAST
TOMATO, AVOCADO, SPINACH, GRILLED MUSHROOM,
BAKED BEANS, SOURDOUGH TOAST

V E G (CAN BE MADE VEGAN)

EGGS BENEDICT

TWO POACHED EGGS, WILTED SPINACH, GLAZED HAM,
SOURDOUGH TOAST, HOLLANDAISE SAUCE

G E D SD

SMASHED AVOCADO

TWO POACHED EGGS, SMASHED AVOCADO,
CHILLI JAM, CORIANDER, SOURDOUGH TOAST

G S E E D

SCRAMBLED EGGS

SMOKED SALMON, SOURDOUGH TOAST

F E G D

SOURDOUGH FRENCH TOAST

STREAKY BACON, BANANA, MAPLE SYRUP D G E

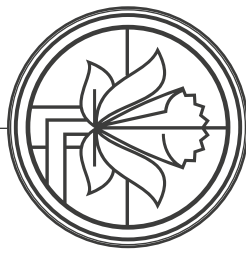
ADD A GLASS OF FIZZ £7.50 / GLASS OF CHAMPAGNE £9 / PINT OF GUINNESS £4.50

ALLERGEN KEY

C CRUSTACEANS CE CELERY D DAIRY E EGGS F FISH P PEANUTS G GLUTEN L LUPIN N NUTS MO MOLLUSCS
MU MUSTARD S SOYA SD SULPHUR DIOXIDE SE SESAME SEEDS V VEGETARIAN VG VEGAN GR GARLIC

A 10% discretionary service charge will be added to your bill.

*T&Cs:- We have available bottomless Prosecco, Red and White wine. Bottomless drinks are available for 2 hours from your first drink order. You may only order one drink per person. We top up once all guests have finished their drinks. Mineral water will be provided to all guests. Alcohol will only be served to those guests over 18 and proof of ID may be required. Drinking to excess isn't permitted and you must drink responsibly at all times



FIZZ

GOCCE DI FAVOLA PROSECCO EXTRA DRY
VENETO, ITALY 11% £7 (GLASS) £30 (BOTTLE)

THE DAFFODIL CHAMPAGNE, FRANCE
£9 (GLASS) £40 (BOTTLE)

BOLLINGER SPECIAL CUVÉE BRUT
CHAMPAGNE, FRANCE 12% £80

VEUVE CLICQUOT BRUT
CHAMPAGNE, FRANCE 12% £70

MOET & CHANDON
CHAMPAGNE, FRANCE 12% £60

LAURENT-PERRIER CUVÉE ROSÉ BRUT
CHAMPAGNE, FRANCE 12% £85

HOT DRINKS

FILTER COFFEE £3.25

CAPPUCCINO £3.50

ESPRESSO £2.95

DOUBLE ESPRESSO £3.95

CAFFE LATTE £3.50

MOCHA COFFEE £3.50

LOOSE LEAF TEA (POT FOR ONE) £3.50

HOT CHOCOLATE £3.50

LOOSE LEAF TEA

GREEN (MAKAIBARI ESTATE)

THIS IS AN ORGANIC GREEN TEA FROM DARJEELING, GROWN AT AN ALTITUDE OF 1500 METRES. PICKING ONLY THE TWO LEAVES AND BUD OF THE NEW GROWTH THESE BEAUTIFUL LEAVES CREATE A GENTLE, MELLOW FLAVOUR WITH A VIVID GOLDEN CUP.

DARJEELING (MAKAIBARI ESTATE)

THESE LEAVES ARE PICKED IN LATE SPRING, EARLY SUMMER. ONE REASON DARJEELING TEAS ARE DESCRIBED AS THE 'CHAMPAGNE OF TEAS' IS BECAUSE OF THEIR FANTASTIC MUSCATEL FLAVOURS AND THESE ARE MORE PROMINENT IN THE SECOND FLUSH. MORE FULL BODIED THAN THE FIRST FLUSH BUT STILL SOFT AND AROMATIC, THIS ORGANIC SECOND FLUSH PRODUCES A VIVID COPPERY CUP.

CHAMOMILE FLOWERS

OUR ORGANIC CHAMOMILE FLOWERS ARE A WONDERFULLY CALMING HERBAL INFUSION FROM EGYPT AND ARE NATURALLY CAFFEINE FREE.

EARL GREY (GREENFIELD ESTATE)

USING THE FINEST WHOLE LEAF CEYLON TEA AS ITS BASE, THIS EARL GREY WONDERFULLY DRAWS OUT THE CITRUS, FRUITY FLAVOURS OF THE BERGAMOT. IT HAS A WONDERFULLY BRIGHT, COPPER COLOUR WHEN INFUSED.

LAPSANG SOUCHONG

USING THE TRADITIONAL METHOD OF SMOKING THE TEA USING PINWOOD THIS IS A RICH AND CHARACTERISTICALLY SMOKY FLAVOUR.

OOLONG (TIE GUAN YIN)

OUR ORGANIC TIE GUAN YIN IS A LIGHTLY OXIDISED TEA FROM THE FUJIAN PROVINCE OF CHINA.

ENGLISH BREAKFAST

A CLASSIC, EVERYONE'S FAVOURITE.