

WEEKEND BRUNCH

Buttermilk pancakes

Banana & stem ginger butter (v) 7.50

Blueberries & maple syrup (v) 7.50

Coconut yoghurt & fresh fruit

5.75

Chia honey syrup & cacao nibs (Ve)

Granola

5.75

Jumbo oats, coconut, almond flakes, hazelnuts, pumpkin seeds, sunflower seeds, pistachio nuts, served with coconut yoghurt & fresh fruit (Ve)

Full English breakfast

11.75

Two free range eggs, sausage, smoked streaky bacon, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast

Breakfast brioche roll

6.50

Smoked streaky bacon, spinach, free range fried egg

Vegetarian breakfast

10.75

Two free range eggs, grilled halloumi cheese, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast (v)

Veggie breakfast brioche roll

6.00

Portobello mushroom, spinach, free range fried egg, Cheddar cheese (v)

Eggs Benedict

8.50

Poached free range eggs, roast ham, hollandaise sauce, sourdough toast

Eggs Florentine

8.50

Poached free range eggs, spinach, hollandaise sauce, sourdough toast (v)

Eggs Royale

9.50

Poached free range eggs, smoked salmon, hollandaise sauce, sourdough toast

Highland scramble

9.50

Free range scrambled eggs, smoked salmon, lemon, chives, sourdough toast

Avocado & toast

8.50

Poached eggs, chilli flakes, cherry tomatoes, orange, flaked almonds (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate

the restaurant
bar + grill