

Sunday Brunch

Make it Bottomless...
£25pp for 90 mins unlimited Rosé,
Bubbles, Aperol Spritz, Bellini,
Bloody Marys or Oddbird 0% Sparkling

Starters

POTATO & ROSEMARY FLATBREAD

With grilled artichokes, red pepper, mozzarella, rocket & pesto V 7.5

HAM HOCK & WOKEY

HOLE CHEDDAR CROQUETTES

With English mustard mayo 9

BANG BANG CAULIFLOWER

With yuzu, coriander, sesame seeds, mandarin & chilli mayo VG GF 6.9

Brunch

FRIED CHICKEN WAFFLE

With guacamole, sour cream, smoked chilli dressing, coriander & lime 13

CRUSHED AVOCADO ON SOURDOUGH

With poached eggs, pea shoots, chilli & chives V 10.5

SMOKED PORK SHOULDER BENEDICT

On toasted English muffins with poached eggs & hollandaise 11.5

SAUTÉED MUSHROOMS ON SOURDOUGH

With spinach, poached egg & tomato relish V 9.5

FULL ENGLISH

Bacon, sausages, eggs, mushroom, beans, tomato, sourdough & Nduja ketchup 13

VEGAN BREAKFAST

Vegan bacon & sausages, mushroom, spinach, beans, tomato & sourdough VG 13

>>> ADD A LITTLE EXTRA

fried/poached egg, hash brown, mushroom, sourdough 2
bacon, sausage, avocado 2.5
halloumi, chorizo 3

Sides

PARMESAN TRUFFLE CHIPS GF 5.8

ROSEMARY SALT FRIES V GF 4.4

THICK-CUT CHIPS V GF 4.4

Add Nduja ketchup GF 50p

ISLE OF WIGHT TOMATO SALAD VG GF 6.5

WATERCRESS, FENNEL & RADISH

With an olive oil dressing VG GF 4.5

ROCKET, GRILLED ARTICHOKE & PARMESAN

With balsamic vinaigrette GF 5

Brunch Cocktails

CHANDON GARDEN SPRITZ 11 / 45

JUBILEE

Chase grapefruit & pomelo gin, Cremant De Loire & Lime 10

STRAWBERRY THYME

Graveney London dry gin, strawberries, lemon, sugar, thyme & bergamot mist 11

SUMMER SPRITZ

Hayman's peach & rose cup, traditional lemonade & berries 9.7

Roasts and Mains

TOPSIDE OF HEREFORD BEEF

With Yorkshire pudding, horseradish sauce & proper gravy 19.5

ROAST NORFOLK CHICKEN

With Yorkshire pudding, bread sauce & proper gravy 17.5

SLOW-ROAST BELLY OF ORCHARD FARM PORK

With Yorkshire pudding, apple sauce & proper gravy 17.5

All roasts Served with buttered Jersey Royals, summer greens & British carrots

ROASTED SMOKED CELERIAC

With olive oil roast potatoes, heritage carrots, summer greens, olive oil & a lemon & herb dressing VG 16.5

BRITISH SUMMER SALAD

With Isle of Wight tomatoes, Jersey Royals, radishes, fennel, broad beans, pea shoots, mint & an olive oil & lemon dressing VG GF 14

PLANT-BASED BURGER

With facon, smoked Applewood cheese, red onion, house relish & crispy onions. Served with rosemary salt fries VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER

With Coronation slaw, avocado, cos lettuce & tomato.

Served with rosemary salt fries 15

SURREY HILLS CHEESE BURGER

With cheddar, cos lettuce, tomato, sweet pickle, minced onion & house burger sauce. Served with rosemary salt fries 15.2

>>> ADD A LITTLE EXTRA

bacon, cheese, jalapeños, fried egg 1.5

Desserts

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream V 7.5

CLASSIC ETON MESS

With meringue shards, Kent strawberries & Chantilly cream V 7.5

CHOCOLATE BROWNIE SUNDAE

With cherry ice cream, toasted almonds V 7.8

LIVELYHOOD
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET

♥ We are delighted to donate £1 per dish to our local charity the BIGKID Foundation.

GF Gluten Free | V Vegetarian | VG Vegan
If you suffer from any food allergy or intolerance, please make your server aware. A discretionary 10% service charge will be added to all tables receiving service and distributed to staff.