



Brunch



Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, ^ = these dishes contain alcohol, however some of our preparation and cooking methods could affect this.

Brunch Cocktails

MANGO MIMOSA

Clroc Mango vodka, Moët & Chandon Impérial, orange juice • 8.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 8.50

Smoothies • 3.95

Strawberry, raspberry & blackberry

Mango, pineapple & passion fruit

Kale, spinach, mango & apple


Blueberry, raspberry, banana & flax seeds




Breakfasts

Served with two heritage hen eggs, baked beans, flat mushrooms, grilled tomato, toasted sourdough, Netherend Farm butter

TRADITIONAL with smoked bacon, outdoor-bred pork sausages, black pudding • 9.75

VEGETARIAN  with beetroot hash and smashed avocado • 9.75

VEGAN COOKED BREAKFAST  Beetroot hash, smashed avocado, scrambled tofu, grilled tomato, flat mushrooms, rustic roll • 9.75

Poached Eggs

Served with two poached heritage hen eggs, hollandaise and toasted English muffin

ROYALE with smoked salmon • 8.95

FLORENTINE  with buttered spinach • 8.25

BENEDICT with marmalade glazed ham • 8.50

FRESHLY BAKED MINI PASTRIES & PUMPKIN SEED BREAD

Strawberry jam, Netherend Farm butter • 5.95

SMASHED AVOCADO ON SOURDOUGH TOAST

Grilled cherry vine tomatoes • 6.50

SCRAMBLED EGGS & SMOKED SALMON

Toasted sourdough • 8.75

BROWNS LOBSTER BENEDICT

with lobster, thermidor sauce and buttered spinach • 14.75

MUSHROOM OMELETTE  with Isle of Man Cheddar and baby spinach • 8.50






SMOKED SALMON OMELETTE with crème fraîche and chives • 9.95

BUTTERMILK PANCAKES BERRIES & CHERRIES  with Greek yoghurt • 8.25

SMOKED PANCETTA BUTTERMILK PANCAKES with savoury nut granola and maple syrup • 8.75



Extras

Poached egg , feta , avocado , scrambled tofu  • 2 each
Sausage, bacon • 1.50 each Smoked salmon • 3.50 Sourdough toast  • 1

Hot Drinks

ESPRESSO • 2.50
DOUBLE ESPRESSO • 2.75
AMERICANO • 2.50
CAPPUCCINO • 2.75

LATTE • 2.75
FLAT WHITE • 2.75
LOOSE LEAF TEA • 2.75
PEPPERMINT TEA • 2.75

FRESH MINT TEA • 2.25
GREEN TEA • 2.75
HOT CHOCOLATE • 2.95

Decaf coffee and Alpro Soya are also available