
WEEKEND BRUNCH

10.30am until 3pm

TOASTED SOURDOUGH v
seasonal London preserves 2.5

BREAKFAST PASTRIES v
seasonal London preserves 3

EGGS FLORENTINE v
poached eggs, steamed spinach, brioche
and hollandaise 9.5

EGGS BENEDICT
poached eggs, Lake District ham, brioche
and hollandaise 9.5

EGGS ROYALE
poached eggs, Scottish smoked salmon,
brioche and hollandaise 12

FULL ENGLISH

Lake District bacon, Cumberland sausage,
black pudding, Clarence Court eggs,
homemade baked beans, mushrooms,
tomatoes, toasted London sourdough 13.5

EGGS ON TOASTED SOURDOUGH v
poached or scrambled 6

Add smashed avocado, mushrooms
homemade baked beans, Cumberland sausage
or Lake District bacon +3 each
Scottish smoked salmon +5

SUNDAY ROAST

HALF A ROAST KENTISH CHICKEN
roast potatoes, pork & sage stuffing,
braised red cabbage, Yorkshire pudding
and homemade gravy 21

ROAST SCOTTISH SIRLOIN
roast potatoes, parsley & breadcrumb
bone marrow, carrot, Yorkshire pudding,
homemade gravy and horseradish cream 24

SNACKS

from 12pm

SKINNY CHIPS 4.5 ve gf
with Parmesan and truffle oil 6 gf

GLOUCESTER OLD SPOT SAUSAGE
ROLL 6

FISH & CHIPS

from 12pm

CURIOUS BREW BATTERED HADDOCK
chunky chips, crushed peas, tartar sauce 18

COCKTAILS

MIMOSA, BELLINI, ROSSINI 10.5

LOVE POTION
Earl Grey infused Bombay Sapphire, honey,
blackberry puree, prosecco 10.5

BREAKFAST MARTINI
marmalade, fresh orange, lemon, Jensen dry
gin, Cointreau, grapefruit 11

SWAN BLOODY MARY
our ten ingredient recipe with celery and
olive 11

CUCUMBER BLUSH
cucumber, elderflower, apple, ginger ale 8.5

SEEDLIP BRAMBLE
Seedlip Spice 94, blackberry, grenadine,
lemon 9.5

SWEET

HOMEMADE SCONES v
clotted Devonshire cream, seasonal jam 4.5
served until 6pm

STICKY TOFFEE PUDDING v
butterscotch sauce, Madagascan vanilla
ice cream 8

THREE HOMEMADE TRUFFLES ve gf
dark chocolate 2.5

ICE CREAM v gf
Madagascan vanilla, dark chocolate,
strawberry 2.5 per scoop

SORBET ve gf
lemon, raspberry 2.5 per scoop

TEA, COFFEE AND HOT CHOCOLATE
from 2.5