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## BAR WEEKEND BRUNCH 10am until 3pm

TOASTED SOURDOUGH v seasonal London preserves	3.5	EGGS ON TOASTED SOURDOUGH v poached or scrambled	6.5
BREAKFAST PASTRIES v seasonal London preserves	3.5	FULL ENGLISH Lake District bacon, Cumberland sausage, black pudding, Clarence Court eggs, homemade baked beans, mushrooms, tomatoes, toasted London sourdough	14.5
PANCAKES AND BANANA v Chantilly cream and maple syrup	9.5	VEGAN TOFU SCRAMBLE ve steamed broccoli, cherry tomatoes, spinach, mushrooms, homemade baked beans, toasted London sourdough	12.5
PANCAKES AND LAKE DISTRICT BACON maple syrup	12	EXTRAS add avocado puree, mushrooms, homemade baked beans, Cumberland sausage or Lake District bacon	+3.5
EGGS FLORENTINE v poached eggs, steamed spinach, brioche and hollandaise	10.5	Scottish smoked salmon	+6
EGGS BENEDICT poached eggs, Lake District ham, brioche and hollandaise	10.5		
EGGS ROYALE poached eggs, Scottish smoked salmon, brioche and hollandaise	13.5		

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## SNACKS from 12pm

MANZANILLA OLIVES ve ngc	4.5
SWEET POTATO CRISPS ve ngc	4
SALT AND PEPPER CASHEWS ve ngc	5.5
SKINNY CHIPS ve ngc with Parmesan and truffle oil v gf	5.5 +2.5
GLOUCESTER OLD SPOT SAUSAGE ROLL	6.5

## LUNCH from 12pm

CAESAR SALAD Cos lettuce, Parmesan, anchovy dressing and croutons*	12.5
add Kentish chicken +3.5   tiger prawns +4	
HIGHLAND VENISON PIE puff pastry top, tenderstem broccoli	17.5
CURIOUS BREW BATTERED HADDOCK chunky chips, crushed peas, tartar sauce	18.5

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## SUNDAY ROASTS

ROAST KENTISH CHICKEN roast potatoes, pork and sage stuffing, carrot, Swiss chard, Yorkshire pudding and homemade gravy	25
ROAST SCOTTISH SIRLOIN roast potatoes, parsley and breadcrumb bone marrow, carrot, Swiss chard, Yorkshire pudding, homemade gravy and horseradish cream	27

## COCKTAILS

MIMOSA, BELLINI, ROSSINI	10.5
SWAN BLOODY MARY our ten ingredient recipe with celery and olive	12.5
BREAKFAST MARTINI marmalade, fresh orange, lemon, Jensen dry gin, Cointreau, grapefruit	12.5

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## SWEET

CHOCOLATE CHERRY CHRISTMAS PUDDING vanilla custard v	6.5	HOMEMADE SCONES v clotted Devonshire cream and seasonal jam <small>served until 6pm</small>	4.5
BLOOD ORANGE POSSET sage shortbread ve ngc	6.5	THREE DARK CHOCOLATE TRUFFLES ve ngc	3
TART OF DAY	6.5	ICE CREAM & SORBET per scoop vanilla, dark chocolate, strawberry v ngc lemon or raspberry sorbet ve ngc	3

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v: vegetarian | ve: vegan | ngc: non gluten containing. Please advise of any dietary requirements or allergies.

A discretionary 12.5% service charge will be added to your bill.