

Tuesday to Saturday - 11am to 4pm

1.5 hrs Free Flowing Prosecco / Prosecco Rose /
Modelo Especial / Gin & Tonic / Pink Gin & Tonic
/ Cosmopolitan

39.95

First Course

The Bistro Steak Fries

36 Dry Aged Sirloin | Julienne Fries | Peppercorn & Brandy Sauce (gfa)

Blue Cheese Rarebit on Sourdough Toast

Free Range Poached Eggs | Tomato Relish (v) (gfa)

Buttermilk Pancakes or Brioche French Toast

Crispy Smoked Bacon | Crispy Hash Browns | Maple Syrup

Free Range Scrambled Egg & Smoked Scottish Salmon

Sourdough Toast | Rich Hollandaise Sauce (gfa)

Poached Free Range Eggs, Hollandaise Sauce on Toasted Breakfast Muffin

Choose Sweet Cured Bacon (gfa) / Scottish Smoked Salmon (gfa) / Sautéed Spinach (v) (gfa)
Sweet Chilli Fried Halloumi (v) (gfa)

Hot Honey & Sweet Chilli Halloumi Stack

Toasted Brioche | Free Range Poached Eggs | Crushed Avocado & Fresh Chilli | Chorizo (gfa)

The Vegan Breakfast

Crispy Hash Browns | Crushed Avocado & Fresh Chilli | Heinz Baked Beans |
Sautéed Mushrooms | Grilled Fresh Tomato | Sourdough Toast | Vegan Sausages (v) (vg) (gfa)

Grilled Welsh Sirloin Steak Ciabatta

Fried Onion | Mature Welsh Cheddar Cheese | Julienne Skin on Fries

Grilled Perl Wen (Welsh Brie) Ciabatta

Fresh Herbs | Cranberry | Julienne Fries (v)

Second Course

Tiramisu & Brioche French Toast

Milk Chocolate Crumb (v)

Buttermilk Pancakes / Brioche French Toast

Banana & Strawberries | Chocolate Sauce | Maple Syrup (v)

Chocolate & Caramel Brownie

Salted Caramel Ice Cream (v) (gf)

Lemon & Berry on Biscuit

Vegan Vanilla Ice Cream (v) (gf) (vg)

If you have any food intolerances or allergies, please bring this to the attention of your server. (gf) gluten free |
(gfa) gluten free available (v) vegetarian | (vg) vegan | (vga) vegan available | (n) contains nuts
10% Optional Service Charge