

# FESTIVE SUNDAY BRUNCH

## BOXING DAY BRUNCH AND NEW YEAR'S DAY BRUNCH

### HERONS FARM GOOSE ROAST - 20

Hay butter / Game crisps / Quince / Parsnips / Sprouts

### ENGLISH BREAKFAST - 8.50

Dingley Dell sausage / Treacle Bacon / Grilled tomato / Field mushroom / East Anglia black pudding / Heritage breed copper Maran egg / Potato hash

### AVOCADO - 7

Sliced avocado / Rose Harrisa / Coriander / Poached egg / Stone baked sour dough

### LONDON CURE SMOKED SALMON - 9

Scrambled Heritage copper Maran Eggs / Sour dough toast

### LOBSTER OMLETTE - 10

Poached lobster omlette / Caviar

### PAIN PERDU - 7

Caramelised brioche / Agen Prunes / Vanilla yoghurt / Earl grey

### EGGS NEPTUNE - 9

Steamed crab / Toasted muffin / Poached copper Maran egg / Hollandaise sauce

### BACON AND COCKLES - 6

Dingley dell bacon / Leigh cockles / Seaweed butter / Brioche bun

### BUTTERMILK PANCAKES - 6

Dingley dell bacon / Maple syrup

### SUGAR PIT BACON CHOP - 8.50

Heritage breed Gladys May's duck egg / Mustard glaze / Watercress

### HAKE FISH - 14

Beer Batter / Rapeseed tartare sauce / Triple cooked chips

## SNACKS

### STONE BAKED ESSEX

#### SOUR DOUGH - 3.5

Keens whey butter / Seaweed butter / Cod roe

### OLIVES - 3.5

Gordal and Nocellara olives / Rapeseed oil / Sea salt

### HIMALAYAN SALT AGED GLENARM SHORTHORN BEEF COOKED OVER CHARCOAL

#### COTE DE BOEUF - 68 (FOR TWO) • SIRLOIN - 26

Served with Beef Dripping chips / Bone marrow / Horseradish / Marmite hollandaise

#### SEASONAL GREENS - 3.5 • GOOSE LIVER - 7 • SPICED RED CABBAGE - 3.5

#### CONFIT ANYA POTATOES IN DUCK FAT - 3.5