

## brunch

<b>SMOKED HADDOCK</b>	9.5
two soft poached eggs, lemon, English muffins (GF available)	
<b>EGGS ROYALE</b>	9.5
smoked salmon, poached egg, hollandaise sauce, English muffins (GF available)	
<b>EGGS BENEDICT</b>	9.5
bacon, poached egg, hollandaise sauce, English muffins (GF available)	
<b>AVOCADO ON TOAST</b>	8.5
smashed avocado, tomato, coriander, lemon, chilli flakes, English muffins, (V) (VE) (GF available)	
<b>MUSHROOMS ON TOAST</b>	8.5
pan fried mushrooms, sourdough, soft poached egg, toasted nuts (V) (GF available)	
<b>EXTRAS</b>	
AVOCADO	4
SMOKED SALMON	4
PAN FRIED HALLOUMI	4
MUSHROOMS	4

10% discretionary service charge will be added to your bill

## sandwiches (toasted optional)

all served with crisps and side salad

<b>CLASSIC BLT</b> bloomer bread. (GF available)	9
<b>PRAWN MARIE ROSE</b> bloomer bread	9.5
<b>CRISPY FISH FINGER</b> bloomer bread, tartare sauce	11.5
<b>BRIE AND MUSHROOM</b> ciabatta (V) (GF & VE available)	9
<b>VEGGIE CLUB</b> avocado, mozzarella, sun-dried tomatoes, ciabatta (V) (GF Available)	9.5
<b>CONNAUGHT CLUB</b> chicken, mayo, bacon, lettuce, tomato, ciabatta (GF available)	14

## sharers

<b>LOADED TEX MEX NACHOS</b>	16
sour cream, guacamole, cheese, jalapenos, salsa verde (V)	
<b>FRITTO MISTO</b>	27
whitebait, crispy squid, battered haddock goujons, aioli, sweet chilli (NF) (DF available)	

## starters/nibbles

<b>SOUP OF THE DAY</b>	8.5
bread roll, butter (V, VE, DF, NF) (GF available)	
<b>HAM HOCK TERRINE</b>	9
apple and sage chutney, watercress, sourdough croute (NF) (GF available)	
<b>POTTED SMOKED MACKEREL PATE</b>	9
mixed leaf salad, pickled vegetables, ciabatta croute (NF) (GF available)	
<b>GOAT'S CURD</b>	9
textures of beetroot, pickled blackberries (V, NF, GF)	
<b>SWEETCORN ARANCINI</b>	9
red pepper ketchup, lettuce (V, VE, DF, NF, GF)	
<b>CRISPY SQUID</b> sweet chilli, lemon (NF)	7
<b>MOZZARELLA STICKS</b> aioli mayo (V) (NF)	8
<b>BREAD AND OLIVES</b> (V) (GF & VE available)	6.5

## sides

skinny fries	5	truffle parmesan fries	7
house salad	5	mash potato	5
hand cut chips	5	seasonal greens	5
		coleslaw	5

## burgers

all served in a brioche bun with fries and coleslaw

<b>8oz BEEF BRISKET</b> lettuce, tomato, pickled red onion, burger sauce, American cheese, balsamic (GF available)	18
<b>SOUTHERN FRIED CHICKEN</b> lettuce, burger sauce, chutney	17.5
<b>MOVING MOUNTAINS</b> vegan mayo, pickled cabbage, lettuce, tomato (V) (VE available)	16

## classics

served from 12pm

<b>CONNAUGHT FISH AND CHIPS</b> beer battered haddock, chunky chips, garden peas, tartare sauce, lemon	19
<b>PAN SEARED CHICKEN SUPREME</b> fondant potato, green beans, creamy wild mushroom jus (GF), (NF). (DF available)	20
<b>PHILLY CHEESESTEAK AND CHIPS</b> 4oz rump steak, onions, peppers, cheese, ciabatta roll, gherkin, coleslaw (GF available)	22
<b>BRAISED BEEF FEATHERBLADE</b> horseradish dauphinoise, kale and chestnuts, red wine jus (GF) (NF)	21
<b>CAESAR SALAD</b> lettuce, croutons, Caesar dressing, anchovies, parmesan. (GF available)	14
- add grilled chicken breast	7.5
<b>PORK BELLY</b> creamy mash potato, savoy cabbage, apple jus (GF) (NF)	20
<b>MUSHROOM RAVIOLI</b> creamy spinach sauce, semi-dried tomato, rocket (V,NF)	18
<b>SMOKED TOMATO LINGUINE</b> arrabbiata sauce, parsley, shallots, rocket, burrata, balsamic (V)(NF) (VE & DF available)	18

## desserts

<b>MANDARIN PARFAIT</b> fresh orange, Chantilly cream, chocolate tuille	10
<b>CLASSIC TIRAMISU</b> coffee gel, amaretto crumb	9
<b>TWISTED "TARTE AU CITRON"</b> spiced ginger crumb, Chantilly cream, meringue kisses	14
<b>STRAWBERRY GATEAUX</b> fresh strawberries, clotted cream, mint jelly	11
<b>BISCOFF TARTUFO</b> raspberry cheesecake sphere, Biscoff crumble, raspberry gel, toffee sauce	10