

# BRUNCH MENU

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# AVOCADO BENEDICT (V)

EGGS BENEDICT

9.50 served with locally sourced honey

roasted ham, two poached hen's eggs on

a toasted muffin with hollandaise sauce

SMOKED WILD SALMON AND

HEN'S EGG SALAD

10.50

served on toasted

bruschetta

FIG SALAD

12.85

served with mixed beetroot, seasonal

greens and goats cheese

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avocado served with two poached hen's eggs on a toasted muffin with hollandaise sauce

#### FLORIANA'S FRESH CRAB CAKE SLIDERS 9.50

freshly caught crab, served on a mini brioche bun with homemade spicy mayonnaise

## CREAMED WILD MUSHROOM (VG)

7.85 served on a sourdough bruschetta

### HOT PANCAKES 8.75

served with seasonal fruit, fresh mint, maple syrup and plant based yoghurt (VG) or greek yoghurt (V)

### POTATO AND CHORIZO BREAKFAST HASH 9.50 topped with wild garlic and fresh

parsley

# CHEESE AND APPLE CIDER BAKE 7.50

made with a local mature cheddar and a dry apple cider, served with a choice of breads

SEAFOOD MEZZE VEGETARIAN MEZZE (V OR VG) MEAT MEZZE 21.95 25.95 19.50 a selection of falafels, grilled a selection of meats, sun-blushed a selection of tempura prawns, tomatoes, feta and manchego smoked wild salmon, and fresh aubergine, marinated artichokes, cheese, served with a selection of breads, olive oil and a crab cakes, served with a selection of breads and a lemon olives, feta cheese, served with a selection of breads, olive oil and balsamic glaze and dill mayonnaise a balsamic glaze Ъ Ь Ъ ե LIGHT AND FLUFFY FRESH RASPBERRY HOT ORANGE MOUSSE (VG) CHOCOLATE CAKE 7.95 7.50 CHOCOLATE COOKIE CRUMBLE AND BANANA BROWNIE SERVED WITH ICE STRAWBERRY PARFAIT (VG) CREAM OR CREAM (VG AVAILABLE) 9.95 7.50 LEMON CHEESECAKE 



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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