

## BREAKFAST

Served 7am - 11am

### FULL ENGLISH BREAKFAST £10

Premium pork sausage, dry cured bacon, black pudding, tomato, mushroom, house baked beans, sweet potato hash and your choice of eggs

### VEGETARIAN ENGLISH BREAKFAST £10

Vegetarian sausage, sweet potato hash, beetroot black pudding, tomato, mushroom, house baked beans and your choice of eggs

### BREAKFAST SANDWICH £7.50

Premium pork sausage, dry cured bacon, house baked beans, black pudding and fried egg between toasted sourdough

### AVOCADO & POACHED EGGS £7.50

Classic zesty smashed avocado and poached eggs on toasted sourdough

### AVOCADO & SOURDOUGH £7.50

Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

### SMOKED SALMON SCRAMBLED EGGS £8.50

Scrambled eggs with slices of cured smoked salmon

### EGGS BENEDICT £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffins

### EGGS FLORENTINE £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffins

### EGGS ROYALE £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffins

### OMELETTE ARNOLD BENNETT £8.50

As Arnold himself intended: Glazed, poached smoked haddock three-egg omelette

### BAKED EGGS & CHORIZO £7

Eggs baked with chorizo and roasted cherry tomatoes

### FIELD MUSHROOMS & GOAT'S CURD, BAKED EGGS £7

Eggs baked with sauté field mushrooms and goat's curd

### CRAB OMELETTE £15

White crab meat three-egg omelette

## PLAT DU JOUR £10.95

Served 11am - 10pm

Monday

CONFIT CHICKEN, PEAS & BROAD BEANS

Tuesday

LAMB SHOULDER SHEPHERD'S PIE

Wednesday

TRADITIONAL LANCASHIRE HOT POT

Thursday

CLASSIC BRAISED BEEF BOURGUIGNON

Friday

TRADITIONAL FISH PIE

Saturday

ROASTED CHALK STREAM FARM TROUT

All day dining  
& drinking

# BRASSERIE ABODE

Served  
11am - 10pm

## STARTERS

### SMOKED HADDOCK SCOTCH EGG £8

Soft boiled egg, smoked haddock and panko crumb with a crab bisque

### HAM HOCK PRESSING £7.50

Braised ham hock pressed and served with piccalilli

### ASPARAGUS & POACHED EGG £8.75

Fresh asparagus, poached egg, truffle, parsley and mustard dressing

### AVOCADO & SOURDOUGH £7.50

Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

### SMOKED SALMON £10

Smoked salmon, lemon, capers and shallots

### TUNA TARTARE £9

Yellowfin tuna with white raddish, spiced avocado and shallots

### STEAK TARTARE £10

Fillet of beef, capers, shallots, mustard and toasted sourdough

### CLASSIC CAESAR SALAD £7 / £12

Crispy gem lettuce, croutons, soft boiled eggs, Caesar dressing and anchovies

### ADD CHICKEN £9 / £15

### SALT BAKED BEETROOT £8

Salt baked beetroot, goat's curd with toasted pumpkin seeds

## PASTA & VEGETARIAN

### SALADE D'ENDIVES £10

Endive salad with toasted seeds and blue cheese

### ASPARAGUS & PESTO PENNE £12.95

Asparagus, peas, pesto, lemon and grated Parmesan

### CRAB SPAGHETTI £18

Spaghetti tossed in crab, chilli and cherry tomatoes

### TRUFFLE MACARONI £12.95

Baked macaroni cheese topped with shaved truffle

### PUY LENTIL SHEPHERD'S PIE £12.50

Braised puy lentils, beetroot, carrots, shallots and topped with sweet potato mash

### VEGETARIAN BURGER £12.50

Grilled field mushrooms, beetroot black pudding, glazed Cheddar, onion rings and tomato relish

## SOUP

### CRAB BISQUE £7.95

Crab bisque with croutons, Gruyere cheese and sauce rouille

### FRENCH ONION SOUP £7.50

Caramelised braised onion broth with croutons and Gruyere cheese

## CRUSTACEA

### GRILLED KING PRAWNS £15

Grilled king prawns with chilli and garlic

### PRAWN COCKTAIL £8

Classic prawn cocktail with lettuce, cherry tomatoes and Marie Rose sauce

### DEVON CRAB COCKTAIL £9

White crab meat with mayonnaise, pink grapefruit and crispy leaves

### HALF-DOZEN LONG ROCK OYSTERS £16

Served on ice with a traditional garnish and chilli

### OYSTER-BEIGNET £18.50

Lightly fried oysters topped with lime coriander mayonnaise and chilli

## FISH & SEAFOOD

### NATURALLY SMOKED HADDOCK £15.95

Poached egg, spinach and mustard sauce

### ROASTED CHALK STREAM FARM TROUT £15

Asparagus and grapefruit hollandaise

### GRILLED LEMON SOLE £20.50

Samphire and parsley butter

### ROASTED COD LOIN £19

Parsley crust, peas, broad beans and pancetta lemon butter

### MOULES-FRITES £12.50

Moules with a traditional marinière sauce and French fries

### BEER BATTERED FISH £15

Classic beer battered fish served with marrowfat peas and chunky chips

## ŒUFS

### EGGS BENEDICT £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffins

### EGGS FLORENTINE £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffins

### EGGS ROYALE £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffins

### SMOKED SALMON SCRAMBLED EGGS £8.50

Scrambled eggs with slices of cured smoked salmon

### BAKED EGGS & CHORIZO £7

Eggs baked with chorizo and roasted cherry tomatoes

### FIELD MUSHROOMS & GOAT'S CURD, BAKED EGGS £7

Eggs baked with sauté field mushrooms and goat's curd

### CRAB OMELETTE £15

White crab meat three-egg omelette

## MEAT

### STEAK TARTARE £18

Fillet of beef, capers, shallots, mustard, toasted sourdough and French fries

### 7OZ BAVETTE STEAK-FRITES £12.95

Classic, thin-cut bavette steak cooks best rare, with French fries

### GRILLED RUMP STEAK £20

British rump beef with roasted cherry tomatoes, grilled flat mushroom and French fries

### GRILLED RIB EYE STEAK £24

British rib-eye with roasted cherry tomatoes, grilled flat mushroom and French fries

### BRASSERIE BURGER £15.50

Ground British beef topped with Cheddar, onion rings and bacon relish in a brioche bun

### LAMB CUTLETS £19.50

Served on a bed of tenderstem broccoli, garlic mash, parsley crumb with a rosemary jus

### GRILLED HALF CHICKEN £18.50

Half a corn-fed chicken with jus, green beans and French fries

## SANDWICHES

Served 11am - 10pm

### REUBEN £10

Hot pastrami, melted Gruyère, sauerkraut in toasted sourdough

### EGG MAYONNAISE £7.50

Classic egg mayonnaise and watercress on your choice of granary or white

### CLUB £10.50

Roast chicken, cured bacon, egg mayonnaise, tomato, lettuce in toasted sourdough

### HOT SMOKED SALMON £9.50

Hot smoked salmon, horseradish cream and fresh watercress in toasted sourdough

### PRAWNS MARIE ROSE £9.50

Prawns in a Marie Rose sauce with crisp baby gem lettuce, capers and lemon between granary

### CROQUE MONSIEUR £9

Classic toasted sourdough, melted cheese and ham

### CROQUE MADAME £9.75

Melted cheese and roast ham in toasted sourdough topped with a fried egg

## AFTERNOON TEA

Served 12pm - 6pm

### FULL AFTERNOON TEA £19

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees

### CHAMPAGNE AFTERNOON TEA £26

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees and a glass of Champagne

## DESSERTS

### STICKY TOFFEE PUDDING £6.50

Traditional sticky toffee pudding with salted caramel ice cream

### BAKED ALASKA £7.50

Vanilla, chocolate and strawberry ice cream within a glazed meringue

### PIMMS TRIFLE £7

Strawberry and Pimms classic trifle

### CRÈME BRÛLÉE £6.50

Classic set vanilla custard with caramelised crust

### PETIT POT AU CHOCOLAT £7

Coffee-infused chocolate ganache with coco nibs

### PINEAPPLE CARPACCIO £7

Thin slices of pineapple, coconut sorbet and toasted coconut

### CHOCOLAT LIÉGEOIS £7

Chocolate ice cream, chocolate shavings, whipped cream and hot chocolate sauce

### SORBETS & ICE CREAMS £4

## SIDE DISHES £3.50

Creamy mash

French Fries

Buttered spinach

Battered onion rings

Peas & broad beans à la Française

Béarnaise sauce

Parsley new potatoes

Thick-cut chips

Green beans

Seasonal mixed salad

Tenderstem, olive oil & sea salt

Peppercorn sauce

## SAUCES £2.50

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All prices are GBP. A discretionary 10% service charge will be added to your bill — 100% of all service charge will go to our team members.

## PROSECCO & CHAMPAGNE

	125ml	Bottle	
PROSECCO EXTRA DRY FILI, SACCHETTO, ITALY 11.5%	5.95	32	
PROSECCO CARPENÈ MALVOILT, 1868 EXTRA DRY, ITALY		38	
GORING ESTATE, GORING BRUT, ENGLAND		60	
CHAMPAGNE COLLET, BRUT, FRANCE 12%	10.50	52	
CHAMPAGNE COLLET, ROSÉ DRY, FRANCE 12%	12.50	62	
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FRANCE 12%	14.50	67	
CHAMPAGNE VEUVE CLICQUOT, BRUT, FRANCE		77	
CHAMPAGNE BOLLINGER, SPECIAL CUVÉE, FRANCE		80.50	
CHAMPAGNE POL ROGER, BRUT VINTAGE, FRANCE		82	
CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, FRANCE		85	
CHAMPAGNE LAURENT PERRIER, GRAND SIECLE CUVÉE, FRANCE		195	
DOM PERIGNON, MOËT ET CHANDON, FRANCE		215	

## WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS. 13%	5.60	7.50	22.50
PINOT GRIGIO, BERTON VINEYARD, AUSTRALIA 12.5%	6.50	8.50	24
PICPOUL DE PINET, TOURNEE DU SUD, FRANCE 12.5%	6.85	9.50	27
CHARDONNAY NATURALYS, GÉRARD BERTRAND, FR. 13%	7.85	9.95	30
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	7.95	10.25	32
GAVI DI GAVI 'FOSSILI', SAN SILVESTR, ITALY 12.5%	8.75	11.75	33
TREBBIANO EMILIA ROMAGNA, NOVITÀ, ITALY			19.95
SAUVIGNON BLANC, VELLAS, CHILE			24
CHENIN BLANC, SWARTLAND WINERY, SOUTH AFRICA			24.50
GRUNER VELTLINER, WEINGUT RABL, LOWER AUSTRIA			30
BACCHUS, NEW HALL, ENGLAND			33
ALBARINO CORAL DO MAR, PAZO DO MAR, SPAIN			33
VIOGNIER, CHÂTEAU DE CAMPUGET, 1753 FRANCE			36
VERMENTINO DI SARDINIA ALA BLANCO, ITALY			36
RIESLING, DOPFF AU MOULIN, ALSACE, FRANCE			37
CHARDONNAY HEN & CHICKEN, AUSTRALIA			40
PINOT GRIGIO 'VILLA CANLUNGO' COLLIO, ITALY			40
SANCERRE, DOMAINE GÉRARD MILLET, FRANCE			45
CHABLIS, DOMAINE GRAND ROCHE, FRANCE			45
CHÂTEAU DE CHAMILY, MONTAGNY 1ER CRU, FRANCE			45
PINOT GRIS ROCKBURN, NEW ZEALAND			49
POUILLY FUISSÉ, DOMAINE FERRAND, FRANCE			52
MEURSAULT 'LE LIMOZIN', FRANCE			75
CHÂTEAU DE CÎTEAUX, PHILIPPE BOUZERAUX, FRANCE			115

## DESSERT WINE

	100ml	1/2 Bottle	
MUSCAT DE BEAUMES, DOMAINE DE COYEUX, FRANCE 15%	6.75	28	
ORANGE MUSCAT ESSENSIA QUADY, USA		30	
SAUTERNES CASTELNAU DE SUDUIRAUNT, FRANCE		35	
GODFREY'S CREEK NOBLE RIESLING, SAINT CLAIR, NZ.		39	

## RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA 13.5%	5.60	7.50	22.50
MERLOT RESERVA VIÑA ECHEVERRIA, CHILE 13.5%	6.50	8.50	24
RIOJA CRIANZA, HUGONELL, RIOJA, SPAIN 13.5%	6.85	9.50	27
MALBEC PAULA, DOÑA PAULA, ARGENTINA 14%	7.85	9.95	30
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FRANCE 13.5%	7.95	10.25	32
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, ITALY 13.5%	8.75	11.75	33
SANGIOVESE RUBICONE, EMILIA ROMAGNA, ITALY			19.95
SHIRAZ FOUNDSTONE, BERTON VINEYARD, AUSTRALIA			26
MONTEPULCIANO D'ABRUZZO, BOVE, ITALY			29
AGIORITIKO NOTIOS RED, GAIA WINES, GREECE			33
BORDEAUX SUPERIEUR, CHÂTEAU LESTRILLE, FRANCE			33
TERROIR SAINT CHINIAN, GÉRARD BERTRAND, FRANCE			34
CHÂTEAU GRAND PRÉ, FLEURIE, FRANCE			38
PINOT NOIR MARLBOROUGH, SAINT CLAIR, NEW ZEALAND			40
MALBEC, APPLE DOESN'T FALL FAR FROM THE TREE, ARGENTINA			40
CROZES HERMITAGE INSPIRATION, DOMAINE DE LA VILLE, FRANCE			40
CHIANTI CLASSICO SAN JACOPO, CASTELLO VICCHIOMAGGIO, ITALY			40
NERO D'AVOLA DARK PRINCE, FOX GORDON, SOUTH AUSTRALIA			42
CABERNET SAUVIGNON MERLOT, ARS MACULA, TANDEM, SPAIN			45
HAUT MEDOC, CHÂTEAU CISSAC, FRANCE			45
PINOTAGE, GROOT CONSTANTIA, SOUTH AFRICA			45
CABERNET SAUVIGNON COLLECTION, RAYMOND VINEYARDS, USA			45
GRENACHE MATARO SHIRAZ JOSHUA, TEUSNER WINES, AUSTRALIA			48
ST. EMILION GRAND CRU, CHÂTEAU BOUTISSE, FRANCE			48
ROSSO DI MONTALCINO CAMPO AI SASSI, FRESCOBALDI, ITALY			49
PINOT NOIR PENINSULA, PARINGA ESTATE MORNINGTON, AUSTRALIA			50
CHÂTEAUNEUF-DU-PAPE, CHÂTEAU FORTIA TRADITION RED, FRANCE			65
CABERNET SAUVIGNON, LARRY CHERUBINO, MARGARET RIVER, AUS.			75
DOMAINE PIERRE NAIGEON, CREUX BROUILLARD, FRANCE			75
BAROLO 'TORTONIANO', MICHELE CHIARLO, ITALY			80
CHÂTEAU LYNCH BAGES, ECHO LYNCH BAGES, FRANCE			110
CHÂTEAU PICHON BARON, LONGUEVILLE BARON, FRANCE			260
BONNES MARES GRAND CRU, DOMAINE PIERRE NAIGEON, FRANCE			300

## ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT. 13.5%	5.40	7.15	21.75
GRIS BLANC, GÉRARD BERTRAND, FRANCE 12.5%	6.80	8.95	26
CÔTES DE PROVENCE ROSÉ, 'CUVÉE MARIE CHRISTINE'			35
CHÂTEAU DE L'A'UMERADE, FRANCE			
BEYAZ KALECIK KARASI, KAYRA, TURKEY			36
SAINT CLAIR, ORIGIN PINOT GRIS ROSÉ, NEW ZEALAND			42

All wines are also available in 125ml measures

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