





Light Brunch

Chai Spiced Pear Granola Greek yoghurt, cinnamon apples, poached pear, granola and chai caramel sauce	8	
Halloumi Breakfast Brioche Crispy halloumi, avocado, drizzled with sweet chilli	8	
Sourdough Toast Freshly baked sourdough, from our partners at Silver Tree Bakery	Small/Large 4.5 / 5.5	
Eggs on Toast Free range Packington eggs, poached or scrambled on toasted sourdough Add, 1 rasher of bacon 2.5 Smoked salmon 5	7.5/8	
French Toast Fingers Cinnamon sugar and maple syrup	7.5	
Chai caramel and greek yoghurt	7.5	

Brunch

					Avocado Toast (vo)
	andwhich in blankets, sliced turk served with fries	key, cranbe	erry sauce,	14.5	Smashed avocado, spiced sauce, sumac onions, seed sourdough Add 1 rasher of
Dry aged be	ak & Egg Sandwic ef, sriracha mayo, cara alsamic cherry tomato skinny fries	amelised r		16	Turkish Eggs Garlic and tahini yoghurt, fresh herbs, Packington po
	ade Soup ily, ask your server for toasted sourdough an		ection. All	8	Truffle Eggs Benedic Two eggs, parma ham, roa spinach, parmesan topped
confit garlic	Burger ree range chicken brea aioli, gem lettuce and . Served with skinny fr	tomato or		16.5	Eggs Royale Two eggs, smoked salmon hollandaise on an English
	alloumi, sweet chilli, c tomato on a toasted b			15.5	Eggs Benedict Two eggs, ham hock, baby and house made hollanda
Grilled Ch BLOK grilled onions, pars	nicken Flatbread I chicken skewer, turm sley salad, garlic tahini made flatbread			17	French Toast Brioche french toast, topp AmericanStreaky baco FruitChai caramel greek yoghur
	ggS ef from Russells of She r BLOK grill, fried eggs			20	Pancakes House made american styl
Roasted but	ternut squash and chi us cous, sumac onions Add, Grilled chicken 5 Smoke	ckpeas, p s, garlic ta	hini & seeds	13.5	AmericanStreaky baco FruitChai caramel greek yoghur
Extras	House fries Two Sausages Thick cut bacon Roasted mushroom Smoked salmon	4.5 4 2.5 2 5	Fried halloumi Two eggs Avocado smash Maple Syrup Beans	4 3 4 2 2	Sweet Treats We have a selection of Silver Tree baked treats and other cakes that change daily so ask

Maple Glazed Hock & Roasted Squash Hash Maple glazed ham hock and pigs in blankets, roasted squash, crispy potatoes, brussel sprouts, walnuts and a poached egg with maple hollandaise	14.5
Mushrooms on Toast (vo) Chestnut mushrooms, crispy enoki mushrooms, wilted kale, whipped feta, ezme sauce with 2 poached eggs on toasted sourdough Add 1 rasher of bacon 2.5	13.5
Poms Breakfast Packington sausages, thick cut bacon, roast plum tomato, roasted mushroom, baked beans, fried free range egg, half an english muffin and garlic crispy potatoes Add black pudding 2.5	15.5
Pb Brunch ^(we) Vausages cumberland, avocado, roast plum tomato, roasted mushroom, baked beans, toasted sourdough and garlic crispy potatoes Add THIS plant based bacon 4	15.5
Avocado Toast (vo) Smashed avocado, spiced crispy chickpeas, sweet chilli sauce, sumac onions, seeds and 2 poached eggs on toasted sourdough Add 1 rasher of bacon 2.5	13.5
Turkish Eggs Garlic and tahini yoghurt, chilli seed butter, sumac onions, fresh herbs, Packington poached eggs and sourdough	11.5
Truffle Eggs Benedict Two eggs, parma ham, roasted chestnut mushrooms, spinach, parmesan topped with truffle hollandaise	16
Eggs Royale Two eggs, smoked salmon, baby spinach and house made hollandaise on an English muffin	15.5
Eggs Benedict Two eggs, ham hock, baby spinach, honey mustard, Gruyère and house made hollandaise on an English muffin	14.5
French Toast Brioche french toast, topped with:	
AmericanStreaky bacon, fried egg, maple syrup FruitChai caramel, baked apples, poached pear, greek yoghurt, pecan praline	14.5 13.5
Pancakes House made american style pancakes, topped with:	
AmericanStreaky bacon, fried egg, maple syrup FruitChai caramel, baked apples, poached pear, greek yoghurt, pecan praline	14.5 13.5
Sweet Treats	

5 your server for today's selection $\frac{SILVER}{C \rightarrow T = R} TREE$

Smoked salmon

(ve) - vegan (vo) - vegan option available. Please ask your server for a copy of our vegan & low gluten menu Allergen Information – we really want you to enjoy your brunch with us. If you'd like information about ingredients in any dish, please ask and we will happily provide it. A 10% optional service charge will be added to all dine in bills which goes directly to our team. Please let the team know if you wish for this to be removed.