



SATURDAY BRUNCH

10.30AM-2.30PM

BRUNCH DRINKS

Full wine/coffee menu also available

House Blended Smoothie	£6.50
Fresh Squeezed Orange Juice	£3.50
Mimosa - Cava, Fresh Orange Juice	£7.00
Delavenne 60/40 Champagne	£12.00
Aperol Mimosa - Cava, Fresh Orange Juice, Aperol	£8.00
Bloody Mary - Cheshire Vodka, Big Tom Spiced Tomato Juice	£8.50
Breakfast Martini - Gin, Marmalade, Triple Sec, Lemon Juice	£11.00
Dark Woods Espresso Martini - Espresso, Cheshire Vodka, Kahlua	£10.00
Darkwoods Espresso & Tonic - Espresso & Tonic served over ice	£4.50

BRUNCH

Smashed Avocado GFO VEO Toasted Sourdough, Poached Eggs, Herb & Seed Gremolata	£12.50
Spring Onion Potato Cake V Feta, Poached Eggs, Tomato Jam	£10.50
Chestnut Mushrooms VE GFO Confit Garlic, Spinach, Sourdough Soldiers	£11.00
De:Tox Bowl VEO GFO DFO Falafel, Tenderstem, Asparagus, Roast Fennel, Beetroot, Ancient Grains, Labneh	£14.00
Croissant French Toast Bacon, Maple Syrup	£14.00
Eggs Benedict GFO Bacon, Focaccia, Fresh Hollandaise	£14.00
Eggs Royale GFO Macneil's Smoked Salmon, Focaccia, Fresh Hollandaise	£15.50
Eggs Florentine GFO V Spinach, Pinenuts, Focaccia, Fresh Hollandaise	£12.50
Steak on Toast GFO DF 250g Picanha, Poached Egg, Spinach, Chimichurri, Toasted Sourdough	£21.00
Confit Duck Leg DF Poached Duck Egg, Hashbrown	£15.00
Iberico 'Solomillo' for Two Morcilla, Baked Judion Beans, Smoked Pancetta, Roasted Fennel	£45.00

GF = GLUTEN FREE
GFO = GF OPTION
VE = VEGAN
V = VEGETARIAN
DF = DAIRY FREE
N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

Please note that a discretionary service charge of 10% will be added to the bill