



WEEKEND LUNCH MENU

Drinks

October Special
Prune, Honey Sour
w/ orange infused vodka,
lemon & bitters

DH Bloody Mary	9	Espresso Martini	9
Aperol Spritz	8	Negroni	9
Elderflower fizz	4.5		
Smoothies	4.5		
Mixed berry or Coconut, banana & pineapple			

Brunch

Bacon sandwich on warm ciabatta	5
Bertha baked eggs w/anchovy soldiers	5
Chestnut mushrooms & pancetta on toast	5.5
Christian Parra black pudding w/ romesco & apple frisse salad	7.5
Avocado on toast, chilli & black pepper(v)	6.5
12-hour Bertha smoked pork hash w/ potatoes & fried duck egg	9.5
Baked chorizo w/ potato and egg	7.5
Scrambled eggs & smoked salmon on toast	8

Weekend Roast
Lamb or Chicken
Duck fat roast potatoes,
French beans & jus
16.5

Smaller dishes

Friggitelli peppers, sea salt (v)	4.5
Squid ink arancini w/aglioli	4.5
Tiger prawns a la plancha, w/chilli & coriander	7.5
Roast celeriac and wild mushroom soup, thyme crème fraiche (v)	5
Charcoal lamb & Merguez w/butter beans	7.5
Pear & walnut salad w/ watercress & gorgonzola(v)	6.50/12
Guinea fowl & pheasant terrine w/ sweet onion relish	7.5

Larger

Fresh goats cheese ravioli w/sage beurre noisset & parmesan (v)	12
Game pie w/ porcini mushrooms and puff pastry	14
Grilled pork chop w/Espelette pepper, apple & celeriac slaw	14.5
Roast hake with pumpkin, chilli & roscoff onions	17
Rib eye of Beef (400g or 700g), cheese crusted mushroom, vine tomatoes	32/42

Sides

Heritage tomato & onion salad	4	Roast butternut squash w/red onion	4
French beans	4	Gem salad w/baby spinach leaves	4
Minted new potatoes	4	Roast potatoes w/rosemary & garlic	4

All prices inclusive of VAT@20%. A discretionary 12.5% service charge will be added to all table bills
Allergy menu available on request.