



WEEKEND LUNCH MENU

Aperitif

DH House Spritz
Aperol, Spanish vermouth
w/Prosecco &
Pink grapefruit soda
charge 7.5

Champagne Cocktail	13.5	Quince Bellini	8
DH Bloody Mary	8	Negroni (30 day aged)	9
Breakfast Martini	9	Vodka Espresso	9
Non Alcoholic			
Seedlip & elderflower fizz	5.5		
Ginger & passionfruit seltzer	5.5		

Brunch

Bacon sandwich on warm ciabatta	5.5
Chestnut mushrooms & vine tomato on toast (v)	5.95
Avocado on toast, chilli & black pepper (v)	6.75
Bubble & squeak w/fried egg, crisp streaky bacon	7.5
Baked chorizo w/potato & egg	7.95
Scrambled eggs & oak smoked salmon on toast	8
12-hr Bertha smoked pork hash, potatoes & fried egg	9.5

Weekend Roast
Chicken or Lamb
duck fat roast potatoes,
seasonal vegetables
& jus 15.95

Starters & smaller dishes

Padron peppers, sea salt (v)	4.75
Squid ink arancini, saffron & lime mayonnaise	5.5
Gazpacho w/parmesan & olive croutons (v)	6
Welsh rarebit (v)	5.5
Baby spinach & rocket salad, pine nuts, Datterino tomatoes & parmesan (v)	6.75/13
Potted mackerel, horseradish cream & melba toast	7.5
Chicken liver parfait with sweet onion chutney & sour dough toast	7.95

Mains

Fresh Pappardelle pasta w/fresh peas, rocket & Gorgonzola(v)	13.5
Salmon fish cakes w/lemon & chive crème fraiche	14
Braised pork cheeks w/grain mustard mash & fried parsley	15.95
Grilled fillet of sea bream w/grilled Italian tapenade courgettes, gremolata	17.5
Bertha Roast Ribeye of Beef on bone 450g or 750g w/Pont-Neuf potatoes & roast cherry vine tomatoes	34/45

Sides

Beetroot & roasted red onion salad w/flat parley & PX vinegar	3.95
Buttered seasonal greens	3.95
Green beans	3.95
Minted new potatoes	3.95
Roast potatoes, rosemary & garlic	3.95