



CURIOSLY **BRITISH** BRUNCH

EVERY SATURDAY
MIDDAY 'TILL 3:31PM

{ **NOT BREAKFAST,**
NOT LUNCH, }
nor a lion with a jelly hat!

Fanny McGee, Tavern
Landlady, is proud as
punch to announce the
Curiously British Brunch. Stir
your spirit with a hearty start
to the day as she offers her
take on the perfect marriage of
breakfast, lunch and **1 hour 31**
minutes of punch!

A SELECTION OF CURIOSITIES, EMPIRE-INSPIRED TIDBITS
AND VICTORIAN ADVENTURER'S FAVOURITES

2 **COURSE** **£32**



3 **COURSE** **£38** INC.

1 hour
31 minutes
- OF -
PUNCH

STARTERS

HONEY & MUSTARD SMOKED SAUSAGES £4
Pan-fried Cumberland sausages cooked in homemade honey & mustard sauce

PEA & MINT ARANCINI WITH SPICY SAUCE VG GF £5
Deep-fried arancini filled with slow-cooked rice with garlic, onions, mint & white wine

CARROT, TOMATO & AVOCADO SALAD VG £8
Leaf salad, lemon dressing

MAINS

OVEN-BAKED SALMON £14.5
Topped with cheesy leek sauce and served on a bed of spring onion mash

FREE-RANGE SCRAMBLED EGGS & SMOKED SALMON £12.5
On toasted sourdough bread with sour cream

FREE-RANGE POACHED EGGS ON TOASTED SOURDOUGH BREAD V £10.5
Served with avocado & roasted tomatoes

GARLIC & ROSEMARY FILLET STEAK £19.5
Served with spinach & mashed potato
(£3 surcharge on set menus)

VEGAN LASAGNA VG GF £8
Courgette, aubergine, mushrooms, carrots, onions, garlic & tomato sauce



DESSERTS



CHOCOLATE BROWNIE with vanilla ice cream £4.5
Served warm

VEGAN VANILLA RICE PUDDING VG £4.5
Slow-cooked rice in soy milk and vanilla



Please ask your waiter for food options after 3:31pm

A discretionary 10% service charge will be added to all transactions. All items subject to availability. Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts.