

BRUNCH & LUNCH

MON TO FRI 11AM TO 2.30PM



A WEE DRINK TO START

Spicy margarita (<i>tequila, chilli, agave, lime</i>)	14
The "worst bloody mary ever" (<i>as per Tripadvisor</i>)	14
R.Barnier Champagne (NV) 14 Mimosa	10
Ramsbury gin & tonic 14 Nico lager, Orbit	7.75

WHILE YOU WAIT

'Those' cauliflower cheese croquettes <i>est 2017</i>	8
'That' focaccia with rosemary & sea salt	5

*We offer unlimited still & sparkling filtered water for
£1pp as part of our ongoing commitment to sustainability.*

BRUNCH PLATES

Turkish eggs 12.5 dill & garlic yoghurt, sumac, sourdough (<i>add chorizo +4</i>)
Severn & Wye smoked salmon 15 poached eggs & hollandaise on yesterday's focaccia
Utkarsh's North Indian baked eggs 15 red peppers, tomato, chilli, flat bread (<i>add chorizo +4</i>)
Slow cooked ham hock eggs benedict <i>est 2017</i> 14 on 'The Auld Enemy' muffin
Portobello mushrooms on sourdough 14 chilli & garlic crumb (vg) (<i>add poached egg +1.5</i>)
Some healthy stuff on toast 12.5 harissa chickpeas, aubergine, datterini tomatoes (vg)

STARTERS

'Scrap tacos' 9.5 ask us what leftovers we are using today
Papaya & pineapple salad 12 cashew nuts, chilli, lime (vg)
Padron peppers 8.5 miso & sesame glaze (vg)
Chipotle butter prawns 14.5 aji Amarillo, sweetcorn
Bloody mary steak tartare 12.5 egg yolk, crispy onions

MAINS

Sesame crusted chicken schnitzel 22.5 spicy Asian slaw, pickled cucumber, teriyaki
28 day dry aged ribeye 45 chimichurri & bone marrow butter, fries, salad
Blistered miso aubergine 19.5 little gem lettuce & green bean salad (vg)
Salad Nicoise with seared tuna 24 olives, new potatoes, boiled egg, mustard dressing
'That' shrimp burger <i>est 2017</i> 22.5 sriracha mayo, baby gem & fries
Our Caesar salad 18.5 grilled chicken thigh, bacon, crispy onions
Harissa glazed chalkstream trout 26.5 soused summer tomatoes, chickpeas

SIDES

Skinny fries / Truffle fries	5 / 7.5
Greens / Spicy Asian slaw / Wee Caesar	6

WHAT'S NEXT AT HOME?

THE SCRAP-EAT CHALLENGE

Five courses every Monday night in August for only **£25**.

Food costs are STILL through the roof right now and everyone is feeling it. August business is always pretty volatile for restaurants and you are never quite sure which way it is going to go. Nothing hurts restaurants more (morally & financially) than food waste.

So every Monday night in August we will be challenging ourselves to put together a Scrap Menu turning left over food from the weekend into a delicious (we hope!), surprise, 5 course tasting menu. (Veggie or Meat option)

*Please speak to one of our team about any allergies or specific dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.*

DRINKS



SOME LIKE IT SOFT

Ginger Shot <i>ginger juice, pineapple shrub</i>	2.5
Paloma Rita <i>pink grapefruit, agave, lime</i>	6.5
Juices <i>orange or apple</i>	5
Ginger Lemonade <i>ginger syrup, lemon, sparkling water</i>	6.5
The Popeye <i>pineapple, spinach, apple & pea</i>	6.5
The Mary Berry <i>fruits of the forest, banana & oat milk</i>	6.5
Tropical Lassi <i>mango, coconut yoghurt & turmeric</i>	6.5

SOME LIKE IT HARD

Glass of Champagne <i>Renard Barnier NV</i>	14
Ramsbury Single Estate Gin <i>with Fever-Tree tonic</i>	14
Fresh Orange Mimosa <i>fresh orange topped up with prosecco</i>	10
Negroni from the Tap <i>ask us to turn it on</i>	14
Aperol Spritz <i>aperol, prosecco, orange slice</i>	10
Espresso Martini <i>vodka, espresso, mr black, sugar</i>	14
Cammy's Margarita <i>tequila, agave, lime</i>	14

WINE BY THE GLASS

Some of our favourites 175ml | 250ml

Pinot Noir, Enfant Rebelle, Loire, FR, 2024 14 | 18.5
a delicious red, packed with crunchy red fruit

Viognier, Domaine les Yeuses, FR, 2024 12 | 17
creamy yet fresh. Stone fruit, yoghurt & honey

Familia Castaño Rosado, Murcia, SP, 2024 9 | 12.5
pale pink, perfectly crisp

BEER

Pint of Nico Lager, Orbit Brewery (4.8%) 7.75

Ask our team to show you our bottle selection which
Craig & Alex tried and 'tasted' at Oktoberfest in 2025!

'THE WORST BLOODY MARY EVER'

(he's never been back...)

If you look on the corner of our bar you will
see some big jars of Bloody Mary Spice Mix
which we leave to macerate for three months
with garlic, rosemary, olives, chilli and loads of
other bits 'n' bobs.

One guy said it was 'The worst Bloody Mary
he'd ever had in his entire life' (so bad he
upped and left, refusing to stay and have
brunch) so we'd love to know what you think!



14