

Ours

WEEKEND BOTTOMLESS BRUNCH
2 COURSES £34 - 3 COURSES £39

To add
90 mins Bottomless Bubbles £19
Champagne Brimoncourt Brut or Rose £49
Whispering Angel £39

Cocktails

Bloody Mary <i>vodka, tomato juice, spicy mix</i>	9
Nomad Tea <i>Ron Santiago 11y, kaffir lime leaves, jasmine green tea, fresh mint</i>	9

Snacks

Padron Peppers (V) <i>galician padrón peppers, sea salt</i>	8
Crispy Baby Squid	14
Fried Halloumi Popcorn (VG) <i>smoked paprika aioli</i>	9

To Start

Avocado & Scotch Egg (VG) <i>avocado breaded & deep fried</i>	
Summer Tartare (VG) <i>tomato, avocado & paprika</i>	
Beetroot Tartare (VG) <i>vegan cream cheese</i>	
Watermelon Salad (V/VG) <i>crumbled feta, toasted almonds, red onion & basil</i>	
Freshly Sliced Tomatoes & Sheep's Curd on Sourdough Toast <i>seasoned tomatoes, aged balsamic & basil</i>	
Ours Croissant Bun <i>freshly baked croissant, filled with smoked streaky Hampshire bacon, fried egg & cheese. To add truffle buttered sauce (3)</i>	
Naughty Egg Jar & Toasted Sourdough Soldiers (V) <i>two free-ranged St Ewes poached eggs, served on a bed of creamy parmesan mashed potato & sweet onion fondue</i>	
Sauteed Wild Girolle Mushrooms on Sourdough Toast (V) <i>to add: two free-ranged St Ewes poached eggs (5) Truffle butter sauce (3) aged parmesan (2)</i>	

Main

Wild Mushroom Risotto (V/VG)

foraged wild mushrooms & aged parmesan

Seabream Puttanesca

sustainably caught seabream, new potatoes, datterini tomatoes & basil cress

Slow-Cooked Chicken Breast

served with chicken jus & spring onions

Sicilian Datterini Tomato Spaghetti (VG)

basil oil

Aubergine Parmigiana (V)

tomato, mozzarella

Grilled Mixed Vegetables

on a bed of quinoa, pomegranate

Truffle Linguine

mushroom (VG option available)

Chef Specials (Supplements)

Grilled Steak 20

served with bearnaise sauce

Native Lobster Linguine 20

datterini tomato sauce

Desserts

Ours Sweet Croissant Bun (V)

freshly baked croissant, filled with rich Chantilly cream, fresh berries topped with warm chocolate sauce & toasted pistachios

Classic Tiramisu

espresso coffee, savoiardi biscuit & mascarpone cream (VG option available)

Ice Cream & Sorbet (VG/V)

Chocolate Mousse (VG)

spicy orange sauce

Berries Pavlova

rich Chantilly cream, fresh berries

Sides

Super Crispy Chips (VG)

6

Pecorino Truffle Chips (VG)

9

Charred Tenderstem Broccoli (VG)

7

chilli, lemon, garlic oil

Twice Cooked Baby Potatoes (V)

6

on a bed of sour crème & chives

Honey Roast Carrots (VG)

6

Green Leaf Salad (VG)

6

house dressing

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.
If you have any dietary allergies, please inform your waiter. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on allergens are available on request.

(V) Vegetarian (VG) Vegan