

BRUNCH MENU

SUNDAY ONLY

All roasts will be served with roast potatoes, maple glazed carrots, garlic green for the table

PERI PERI 1/2 £23.00
CORNFED CHICKEN

Bread sauce, gravy

ROAST OF THE DAY

Ask a member of the team
what's roasting today!

VEGGIE HAGGIS (v) £22.00

Bread sauce, veggie gravy,
Yorkshire pudding

ADD Truffle Cauliflower Cheese for the table £3.00

EGGS N STUFF

			HALF / FULL
OMELETTE	£12.00	EGGS BENEDICT OR FLORENTINE	£6.00 / £12.00
Three eggs with a choice of two from the following: spinach, tomatoes, mushrooms, ham or cheese egg whites also available		Poached eggs on English muffins with a choice of ham, or spinach, and hollandaise sauce	
SHAKSHUKA (v)	£16.00	EGGS ROYALE	£7.50 / £15.00
Roasted aubergine, spicy tomato sauce, eggs, and feta		Poached eggs on English muffins with smoked salmon and, hollandaise sauce	
CROQUE MONSIEUR	£12.50	AVOCADO TOAST (v)	£6.50 / £13.00
Cheese sauce, ham, and cheddar Add fried egg	£2.50	Poached eggs, and herbs	

BIGGER PLATES

STEAK & FRIES	£27.00	*QUINOA SALAD (VG)	£14.00
Dry aged 8oz sirloin steak, miso butter, and fries Add fried egg	£2.50	Quinoa, cucumber, carrots, broccoli, edamame, mint, Asian dressing, and sesame seeds *ADD GRILLED CHICKEN £3.5, SALMON £8, HALLOUMI £3	
THE CARDINAL BURGER	£18.00	SALMON MIE GORENG	£25.00
Dry aged beef patty, Kimchi mayo, smoked apple wood cheddar, caramelised onions, lettuce, tomato, gherkins, and fries Add bacon Add fried egg	£2.50 £2.50	Miso marinated salmon, stir fry noodles, fried egg, pak choy, mushrooms, cabbage, bean sprouts, Mie Goreng sauce, and crispy fried shallots	

OH, SO SWEET

GRANOLA (v)	£8.00	STICKY TOFFEE PUDDING	£8.00
Nut & fruit granola with Greek yoghurt and, mix berry compote and fresh berries		Vanilla ice cream	
BUTTERMILK PANCAKES (v)	£14.00	PISTACHIO CHEESECAKE	£9.00
Seasonal fresh berries, crème fraiche, and maple syrup		Orange blossom cheesecake, pistachio & white chocolate sauce, crispy kunafa pastry	
STRAWBERRIES & CREAM TART	£9.00	ICE CREAM & SORBETS	£7.00
Crème patisserie, tart shell, strawberries		Two scoops of ice cream or sorbet, waffle biscuit	

v: vegetarian vg: vegan

Please inform your server of any allergies or dietary restrictions. 12.5% discretionary service charge will be added to the total bill

BRUNCH MENU

MAKE IT A PARTY!

Add bottomless
drinks to your main
and enjoy endless
top ups for 90
minutes for only £25
per person.

Choose from:

- Prosecco
- Bellini's
- Mimosa's
- House lager

WHITE WINE

	125ml / 175ml / Bottle
Grillo, Allegri, Sicily Italy, 2022	£5.50 / £8.00 / £28.00
Vermentino, Sensas Pays d'Oc France, 2022	£6.50 / £9.00 / £31.00
Pecorino, Tor Del Colle, Abruzzo Italy, 2022	£7.00 / £10.00 / £35.00

RED WINE

	125ml / 175ml / Bottle
Sangiovese, Allegri, Emilia Romagna Italy, 2022	£5.50 / £8.00 / £28.00
Rioja Tunante, Fincas de Azabache Spain, 2022	£6.50 / £9.00 / £31.00
Gamay 'Les Classiques' Modestine, Ardèche France, 2022	£7.00 / £10.00 / £37.50

ROSÉ WINE

	125ml / 175ml / Bottle
Le Poussin Rose, Sacha Lichine, pays d'Oc France, 2022	£8.00 / £11.00 / £38.00



2-4-1 COCKTAILS ALSO AVAILABLE

Negroni * Margarita * Amaretto Sour
~ No Mix & Match ~



ask the waiter for the full beverage list.