

Brunch

Saturday & Sunday 12noon - 4pm

Brunch Cocktails

Bloody Mary Absolut Vodka, tomato juice, lime, Worcestershire sauce, Tabasco	12	The Lampery Martini Sipsmith gin, Cointreau, passion fruit purée, lychee purée, lemon juice, vanilla sugar, bitters	14
Bellini Prosecco, peach liqueur, peach purée	12	Espresso Martini Sipsmith Sipping Vodka, Kahlúa, espresso	12

Eat Your Heart Out

The Full Monty cured back bacon, pork sausage, black pudding, grilled tomato, grilled mushroom, hash brown, baked beans, two free-range eggs cooked to your liking – fried, poached, scrambled <i>(848kcal)</i>	16
The Lampery Fish & Chips battered cod, crushed minted peas, hand-cut chips & house tartare sauce <i>(971kcal)</i>	21
The Lampery Burger prime British beef patty, streaky bacon, smoked cheddar, beef tomatoes, dill pickles. Served with rosemary fries <i>(1303kcal)</i>	19
Vegan Burger (VG) vegan cheddar, vegan mayo, lettuce & tomato. Served with rosemary fries <i>(656kcal)</i>	18
Sweet Potato & Squash Salad (V) whipped feta, toasted seeds, honey mustard vinaigrette <i>(524kcal)</i>	16

The Bertha Grill

Fired by charcoal, our Bertha grill delivers bold, smoky flavours

Norfolk Pork Chop 21oz (NF, DF) to share, with your choice of two sides and peppercorn sauce <i>(1857kcal)</i>	45
Ribeye 10oz (GF, NF) <i>(638kcal)</i>	39
UPGRADE YOUR STEAK:	
2 Free-Range Fried Eggs	4
Peppercorn Sauce	4
Red Wine Jus	4

Sides

Tenderstem Broccoli (VG, GF, NF, DF) garlic & chilli <i>(67kcal)</i>	8
Truffle & Parmesan Fries (GF, NF) <i>(371kcal)</i>	7
Creamed Spinach (V, GF, NF) <i>(357kcal)</i>	8
Rosemary Fries (GF, VG, NF, DF) <i>(321kcal)</i>	5

Eggs

Avocado Eggs (V) crushed avocado, two poached free-range eggs, chilli, coriander shoots & toasted sourdough <i>(683kcal)</i>	14	Eggs Royale toasted English muffin, Scottish smoked salmon, soft poached free-range eggs & fresh hollandaise <i>(480kcal)</i>	14
Eggs Benedict toasted English muffin, honey roast ham, soft poached free-range eggs & fresh hollandaise <i>(463kcal)</i>	12	Eggs Florentine (V) toasted English muffin, spinach, soft poached free-range eggs & fresh hollandaise <i>(478kcal)</i>	12

Sweet

Bircher Muesli (V) oats, apple, Greek yoghurt, mixed berries & toasted seeds <i>(348kcal)</i>	7.5	French Toast (V) mixed berries, banana <i>(497kcal)</i>	8.5
Homemade Granola (V) Greek yoghurt, fresh berries <i>(360kcal)</i>	7.5	Blueberry Pancakes (V) honeycomb butter, lemon balm <i>(678kcal)</i>	8.5

Sunday Roast

Every Sunday

12noon - 4pm

Enjoy your choice of Sunday Roast & a dessert for £30

28-day Aged Roast Sirloin Yorkshire pudding, roast potatoes, honey glazed heritage carrots, hispi cabbage & red wine jus <i>(115kcal)</i>	25
Roast Spatchcock Poussin Yorkshire pudding, roast potatoes, honey glazed heritage carrots, hispi cabbage, red wine jus <i>(1663kcal)</i>	24
Celeriac Roast Yorkshire pudding, roast potatoes, honey glazed heritage carrots, hispi cabbage & vegetable jus <i>(784kcal)</i>	18

Bottomless Brunch

Upgrade your brunch with 90 minutes of bottomless prosecco or cocktails for an additional £35pp*

Includes House Prosecco, Mimosas, Bloody Marys, Espresso Martinis

Desserts

Selection of Granny Gothards Ice Creams and Sorbets Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Choose from chocolate, vanilla, salted caramel, pistachio, strawberry, whiskey, lemon sorbet, passion fruit sorbet, raspberry sorbet <i>(297kcal)</i>	9
Cranberry Poached Pear (V) vanilla & mascarpone mousse <i>(883kcal)</i>	11
Millefeuille, Valrhona Gianduja Ganache (V) caramelised hazelnut, pistachio ice cream <i>(950kcal)</i>	15
Chocolate & Hazelnut Soufflé (V) cherry ice cream <i>(726kcal)</i>	12
Cheese Selection (V) cave-aged cheddar, Somerset Camembert, Shropshire Blue, Ragstone Goats cheese, served with crackers, quince jelly and grapes <i>(572kcal)</i>	24

(V) Vegetarian, (VG) Vegan, (VG*) Can be made Vegan, (GF) Gluten Free, (GF*) Can be made Gluten Free, (NF) Nut Free, (DF) Dairy Free

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.