Brunch Saturday & Sunday 12noon - 4pm

Brunch Cocktails

salted caramel ice cream (396kcal)

Chocolate Fondant (V, GF)

Apple & Plum Crumble (VE) vegan vanilla ice cream (741kcal)

whisky ice cream (432kcal)

Bloody Mary

Bloody Mary	12	The Lampery Martini	14
Absolut Vodka, tomato juice, lime,		Sipsmith gin, Cointreau, passion fruit purée	
Worcestershire sauce, Tabasco		lychee purée, lemon juice, vanilla sugar, bit	ters
Bellini	12	Espresso Martini	12
Prosecco, peach liqueur, peach purée		Sipsmith Sipping Vodka, Kahlua, espresso	
Eat Your Heart Out		Eggs	
The Full Menter		A	
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 (1160kcal)	16	Avocado Eggs (V) crushed avocado, two poached free-range eggs, chilli, coriander shoots & toasted sourdough (664kcal) Eggs Benedict	14
crambled (mocked)		toasted English muffin, honey roast ham, so	
Croque Monsieur toasted sandwich with creamy Béchamel sauce, ham & cheese (885kcal)	14	poached free-range eggs & fresh hollandai: (463kcal)	
sauce, Halli & Cheese (ooskear)		Eggs Royale	14
Chorizo Hash spinach, chorizo, sautéed potatoes, Manche cheese, fried free-range egg, chive oil (1280kc)		toasted English muffin, Scottish smoked salmon, soft poached free-range eggs & free hollandaise (464kcal)	esh .
Mango, Prawn & Avocado Salad sautéed king prawns, mango, lamb's lettuce, radicchio, avocado, chilli & shallot dressing	21	Eggs Florentine (V) toasted English muffin, spinach, soft poach free-range eggs & fresh hollandaise (478kcal)	12 ed
Fish & Chips	21	Sweet	
battered cod, crushed minted peas, hand c chips & house tartare sauce (1121kcal)	ut	Bircher Muesli (V)	7.5
The Lampery Burger prime British beef patty, crispy smoked bac	19 on,	oats, apple, Greek yoghurt, mixed berries & toasted seeds (354kcal)	, .
red Leicester cheese, beef tomato, dill pick ketchup, served with rosemary salted fries (1188kcal)	les,	Homemade Granola (V) Greek yoghurt, fresh berries (362kcal)	7.5
	_	French Toast (V)	8.5
Moving Mountains Plant Burger (VE) served with rosemary salted fries (710kcal)	18	mixed berries, banana (497kcal)	
		Blueberry Pancakes (V) honeycomb butter, lemon balm (679kcal)	8.5
— The Bertha Grill ———			
Fired by charcoal, our Bertha grill delive	ers bol	d, smoky flavours	
Ribeye 300g (770kcal)		37	7
Sirloin 275g (618kcal) Spatchcock Poussin (930kcal) chargrilled lemon & confit garlic		34 24	
Add a Sauce		_	7
red wine jus (278kcal) peppercorn (267kcal) Béa	arnaise (142kcal))
Desserts			
- CULT T T - C - L !!		0 0₩4 1-1 0	
Banana Sticky Toffee Pudding (V)	9	Granny Göthards Ice Cream (V)	9

9

ice creams are pure luxury, crafted with

rich, creamy dairy, and only the finest local

Ask your server for today's flavours (297kcal)

ingredients. No additives, no artificial flavours,

just velvety natural indulgence in every scoop.

12

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

Sides

5
7
7
6

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 (1115kcal)

Roast Spatchcock Poussin Yorkshire pudding, roast potatoes, honey glazed heritage carrots, hispi cabbage, red wine jus (1663kcal)

Celeriac Roast Yorkshire pudding, roast potatoes, honey glazed heritage carrots, hispi cabbage & vegetable jus (784kcal)