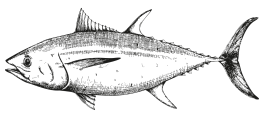
FESTIVE BRUNCH MENU

9am - 4pm

Mimosa	12
Bloody Mary	14
White Christmas Negroni	14
Bruno Paillard Premier Cuvée Extra Brut, Champagne	15 / 85
An Mor pastries *Pain au raisin | Pain au chocolat | Cinnamon bun | Cheese knot*	4.5
Gordal olives, lemon	6
Focaccia, anchiode	6.5
Porthilly pacific oyster, shallot, red wine vinegar	4.75
Crab arancini	8
Bass crudo	
Burrata, walnut, fig, chicory, honey	14.5
Smoked trout, soda bread	15
Scallops, olive oil, lemon, parsley	6 - 28
Full Cornish Breakfast *Sausage, smoked bacon, hogs pudding, field mushroom, grilled tomato, poached eggs, potato rosti, toast*	16
Vegetarian Breakfast *Potato rosti, field mushroom, grilled tomato, poached eggs, avocado, toast*	16
Waffles, lemon ricotta, maple syrup	14
Breakfast McMuffin *Fennel sausage patty, fried egg, stadium cheese, crispy bacon, tomato sauce*	16
Nduja beans, sourdough *add a fried egg +2*	14
Lobster roll	22
Whole market fish (MP)	
Tuscan bean, tomato, prawn stew, foccacia	22
Crab fettuccine	32
Steak & eggs	35
Gnocchi arrabbiata, burrata, oregano	24

Sea salted skinny fries	6
Soul Farm leaves	6
New potatoes	6
Cavolo nero	6

BEACH
HOUSE



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