

BOTTOMLESS BRUNCH

£55.00 per person

BOTTOMLESS DRINKS

Fontessa Prosecco Spumate Brut
Les Oliviers Merlot Mourvedre
Les Volets Chardonnay
Mirabello Pinot Grigio Rose
Meantime London Lager

DRINK UPGRADES

£10.00pp

St Martin's House cocktails
Cherry Amaretto Sour
Strawberry Daiquiri
Aperol Spritz

£25.00pp

Henners Brut Sparkling wine

STARTERS

ST MARTIN'S HOUSE SURF AND TURF SHARER

selection of cured meats, calamari,
dips & seeded sourdough.

SPREAD SAMPLER TO SHARE

grilled seasonal vegetables, dips,
yoghurt & seeded sourdough (ve)

MAINS

BEER BATTERED FISH AND CHIPS

edamame & pea puree, house tartare sauce

ST MARTIN'S HOUSE BURGER

bone marrow, tomato bacon jam, montgomery
cheddar cheese & roasted garlic aioli

ST MARTIN'S HOUSE SIGNATURE BUTTERMILK FRIED CHICKEN WAFFLES

bourbon, maple syrup

CAULIFLOWER STEAK (VE)

cauliflower leaf chimichurri, fried shallots,
squash puree & toasted pine nuts

BANANA AND WALNUT PANCAKES (VE)

fresh seasonal fruits, maple syrup, vanilla ice cream

HUEVOS RANCHEROS

scrambled eggs with venison chorizo, tortilla
chips & chefs spicey salsa

48 HOUR BRAISED IN BONE MARROW SHORT RIB (SUPPLEMENT £5.00)

peppered mash potatoes, tenderstem broccoli,
squash, sorrel & bittercress salad

DESSERTS

DESSERTS PLATTER

£10.00 for 2

£15.00 for 4

A selection of chocolate cheesecake,
poached pineapple, Eton mess to share.

