

BOTTOMLESS BRUNCH

in association with

SINTILLATE®

£55.00 per person

BOTTOMLESS DRINKS

Prosecco
Mimosa
Meantime Lager

DRINK UPGRADES

£10.00pp

Cherry Amaretto Sour
Strawberry Daiquiri
Aperol Spritz

£25.00pp

St Martin's House Champagne

STARTERS

ST MARTINS HOUSE SURF AND TURF SHARER

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

SPREAD SAMPLER TO SHARE (VE)

grilled seasonal vegetables, dips,
yoghurt & seeded sourdough

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, served with Chips

ST MARTIN'S HOUSE SIGNATURE BUTTERMILK FRIED CHICKEN WAFFLES

bourbon, maple syrup

CAULIFLOWER STEAK (GF)

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 spicy salsa

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

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

SIDES

Fries £4.00 (Add truffle and parmesan for £2.00)

St Martin's House Salad - £5.00

Seasonal Greens - £5.00

DESSERTS

DESSERTS PLATTER TO SHARE £5pp

A selection of chocolate cheesecake,
poached pineapple, Eton mess

Gluten free options available.

Please discuss any allergies and dietary requirements with your server.