

BRUNCH MENU

Served every Saturday from 12 noon until 5pm

SOUTHPLACEHOTEL.COM

A LA CARTE


TO START

- STEAK TARTARE £12.50
Hen's egg, pickled mustard seeds, toasted sourdough
- CURRIED PARSNIP SOUP £8.00
Vadouvan butter, toasted sourdough
- LONDON OAK SMOKED SALMON £11.50
Shallots, capers, lemon & rye bread

MAIN COURSE

- SOUTH PLACE CHOP HOUSE BURGER..... £15.50
House relish, brioche roll & hand-cut chips
Dry cure bacon & Bermondsey cheese +£2.00
- FILLET OF COD £17.00
Colcannon, mussels and smoked bacon
- RUMP STEAK £21.50
Béarnaise & chips
- DORSET CRAB CAKES..... £19.50
Deville brown crab mayonnaise

DESSERT

-  KEY LIME PIE £7.00
Cashew & date base with creamy lime-infused avocado
- STICKY TOFFEE PUDDING..... £7.00
Raw pouring cream
- SEVILLE ORANGE TREACLE TART..... £7.00
Jersey cream
- MRS KIRKHAM'S LANCASHIRE CHEESE £7.00
Warm Eccles cake


SIDES

- £3.95** each
- HAND-CUT CHIPS/ HERB ROASTED BABY KING EDWARD
POTATOES/ONION RINGS/ BUTTER HEAD LETTUCE SALAD
LEAF SPINACH/ HISPI CABBAGE

SET MENU

2 COURSES.....£22.50 3 COURSES.....£27.50

TO START

- GRANOLA
Strawberry compote, Greek yoghurt
- BLACKBERRY BUCKWHEAT BIRCHER BOWL
 Blackberries, cashews, cinnamon & vanilla
- ENGLISH MUFFIN
Poached egg, hollandaise sauce: smoked salmon, ham or leaf spinach
- CLASSIC CEASAR SALAD
Anchovies & parmesan
- WARM BURFORD BROWN SCOTCH EGG
Pickled walnut ketchup
- SMOKED SALMON BAGEL
Herb cream cheese

MAIN COURSE

- CHICKEN, CHESTNUT MUSHROOM & TARRAGON PIE
- LONDON OAK SMOKED SALMON
Scrambled eggs, sourdough toast
- SMOKED HADDOCK & COD FISH CAKE
Fondant leek, chive butter sauce
- BEER BATTERED CORNISH WHITING
Chips & Tartar sauce
- CUMBERLAND SAUSAGE & MASH
Caramelised onion & sage gravy
- CAULIFLOWER & LEEK MAC & CHEESE
- WELSH RAREBIT
Poached egg & grilled back bacon

DESSERT

- WARM CHOCOLATE PUDDING
Milk ice cream
- WARM RICE PUDDING
Yorkshire rhubarb & ginger
- BUTTERMILK BLUEBERRY PANCAKES
Blueberry compote & vanilla cream
- MALTED WAFFLES
Hot chocolate fudge, banana & toasted pecans
Caramelised apple & cinnamon cream
- Add vanilla ice cream +£2.50
- ICE CREAM SELECTION

ROOTED APPROVED

We've partnered with Pandora from ROOTED to create healthy and nutritionally balanced dishes. ROOTED also hold yoga sessions in the hotel on Monday evenings and Sunday mornings. Ask for more info.

BELLINI BRUNCH

PROSECCO, BELLINIS & MIMOSAS
Available whilst you dine with two courses or
more for £15.00

Please ask for the full drinks list if needed