

● JAZZ BRUNCH @ TRIPPETS ●

Bread, oil & balsamic £3,50	Cheddar & Pickled Onions £4
Salted Almonds £4,50	Red pepper hummus on garlic tomato crispbread £4,50
Pitted Gordal Olives £4,50	Chilli & lemon flavoured toasted maize £3,50
Rice stuffed vine leaves, tomato & gherkin £4,50	Boquerones £4,50

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Brunch deal : Any 2 dishes, a glass of Gallimard champagne & coffee £30pp

Red chicory, orange & feta salad with honey vinaigrette (v)(gf)	£9
Toasted bagel with bacon & mature cheddar	£10
Gravadlax: brandy & dill cured salmon served with sweet pickled fennel and soured cream (gf)	£11
Cured meats: Serrano ham, chorizo and salami Milano with pickled vegetables (gf)	£9,50
Toasted muffin with smoked salmon, poached egg & Hollandaise sauce	£10
Tomato & pesto tart, mixed leaves & pequillo pepper garnish (v)	£9
Yorkshire pudding with strips of rump steak & red wine gravy	£12
Crab and asparagus risotto (gf)	£11
Mushrooms in a brandy & paprika cream sauce on toast, topped with poached egg (v)	£9,50
Venison casserole with red wine, potatoes, celery and carrots (gf)	£11,50
Salmon & leek fishcake topped with a poached egg & Hollandaise sauce	£10
Chicken thigh with a wholegrain mustard cream sauce (gf)	£10,50
Baked smoked haddock topped with rarebit, served on a tomato salad with a chive vinaigrette	£11
Sautee potatoes, pork sausage & tomatoes topped with a fried egg (gf)	£10
Side orders : French fries, salad	£4



White chocolate mousse with peppered strawberries & coconut cake	£9
Fresh fruit salad with Pedro Ximenez syrup (gf)	£9
Sticky toffee pudding with black treacle sauce & fresh cream	£9
Cheeseboard: Lincolnshire poacher, Perl Las Blue & Feta	

with homemade digestives & piquant tomato chutney

£9,50

SAMPLE