



Sample Sunday brunch buffet menu

This menu is always changing as we use the very best locally sourced ingredients of the season

Bakery

Breakfast viennoiserie station
Artisan breads and bagels, Sourdough focaccia
Flavoured cream cheese
Flavoured butter selection
Smashed avocado

Pancakes & French Toast

Crispy streaky Bacon, maple syrup
Fresh berries
Chantilly cream
Nutella

Cold & Raw Selection

Health shot of the week
Granola verrines
Chia pudding verrines
Smoothie bowl
Smoked salmon
Dressed crab, fennel, citrus
Seasonal summer salads
Chalk stream trout, cucumber, dill
Beef tartare, quail eggs
Chicken liver parfait
Charcuterie platters

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.



Eggs

Eggs Benedict:

- Ham hock
- Florentine
- Braised beef cheek

Shakshuka

Breakfast muffin

Hot Kitchen & Seasonal Sides

Loaded mac & cheese

12-hour beef short rib, BBQ glaze

Buttermilk chicken & waffles

Roast chicken

Charred hispi cabbage, chilli jam

Charred sweetcorn, miso butter

Smoked jersey potatoes, crème fraîche, chives

Tenderstem broccoli

Puddings

Macaroon tower

Seasonal fruit pavlova

Cheesecake

Ice cream and toppings

Hillfield Sunday brunch £65

Celebration Sunday brunch £78.50

Hillfield Sunday brunch with a sparkling glass of Ridgeview Brut (125ml)

Young farmer's Sunday brunch £32.50

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