

# Ours

## WEEKEND BOTTOMLESS BRUNCH 3 COURSES £39

To add  
90 mins Bottomless Bubbles £20  
Champagne Brimoncourt Brut or Rose £49  
Whispering Angel £39

### Snacks

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<b>Padron Peppers (V)</b> <i>galician padrón peppers, sea salt</i>	8
<b>Crispy Baby Squid</b>	14
<b>Fried Halloumi Popcorn (V)</b> <i>smoked paprika aioli</i>	9

### To Start

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**Avocado & Scotch Egg (V)**  
*avocado breaded & deep fried*

**Winter Tartare (VG)**  
*tomato, avocado & paprika*

**Tarragon & Wild Mushroom Soup (V)**  
*with creme fresh & toast of sourdough*

**Freshly Sliced Tomatoes & Sheep's Curd  
on Sourdough Toast (V)**  
*seasoned tomatoes, aged balsamic & basil (VG option available)*

**Ours Croissant Bun**  
*freshly baked croissant, filled with smoked streaky Hampshire bacon,  
fried egg & cheese. To add truffle buttered sauce (3)*

**Crunchy Fried Camembert (V)**  
*festively spiced quince puree and crispy leaves*

**Naughty Egg Jar & Toasted Sourdough Soldiers (V)**  
*two free-ranged St Ewes poached eggs, served on a bed of creamy  
parmesan mashed potato & sweet onion fondue*

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the bill.  
If you have any dietary allergies, please inform your waiter. Not all ingredients are listed on the menu  
and we cannot guarantee the total absence of allergens. Detailed information on allergens are available on request.

(V) Vegetarian (VG) Vegan

## Main

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**Slow Roasted Pumpkin & Sage Risotto (V)**  
*with sage*

**Seabream Puttanesca**  
*sustainably caught seabream, new potatoes, datterini tomatoes & basil cress*

**Slow-Cooked Chicken Breast**  
*served with chicken jus & spring onions*

**Salt Baked Winter Celeriac (VG)**  
*roast pickled quince, brussel sprout crisps, truffle butter bean puree, vegan chestnut pesto*

**Grilled Mixed Vegetables (VG)**  
*on a bed of quinoa, pomegranate*

**Truffle Linguine**  
*mushroom (VG option available)*

### *Chef Specials* (Supplements)

**Grilled Steak 20**  
*served with bearnaise sauce*

**Native Lobster Linguine 20**  
*datterini tomato sauce*

## Desserts

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**Ours Sweet Croissant Bun (V)**  
*freshly baked croissant, filled with rich Chantilly cream, fresh berries topped with warm chocolate sauce & toasted pistachios*

**Classic Tiramisù**  
*espresso coffee, savoiardi biscuit & mascarpone cream (VG option available)*

**Ice Cream & Sorbet (VG/V)**

**Chocolate Mousse (VG)**  
*spicy orange sauce*

**Berries Pavlova**  
*rich Chantilly cream, fresh berries*

## Sides

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**Super Crispy Chips (VG)** 6

**Pecorino Truffle Chips (VG)** 9

**Charred Tenderstem Broccoli (VG)** 7  
*chilli, lemon, garlic oil*

**Twice Cooked Baby Potatoes (V)** 6  
*on a bed of sour crème & chives*

**Honey Roast Carrots (VG)** 6

**Green Leaf Salad (VG)** 6  
*house dressing*