

# Sunday Brunch

Make it Bottomless...  
£25pp for 90 mins unlimited Rosé,  
Bubbles, Aperol Spritz, Bellini,  
Bloody Marys or Oddbird 0% Sparkling

## Starters

### POTATO & ROSEMARY FLATBREAD

With grilled artichokes, red pepper, mozzarella, rocket & pesto V 7.5

### HAM HOCK & WOKEY

### HOLE CHEDDAR CROQUETTES

With English mustard mayo 9

### BANG BANG CAULIFLOWER

With yuzu, coriander, sesame seeds, mandarin & chilli mayo VG GF 6.9

## Brunch

### FRIED CHICKEN WAFFLE

With guacamole, sour cream, smoked chilli dressing, coriander & lime 13

### CRUSHED AVOCADO ON SOURDOUGH

With poached eggs, pea shoots, chilli & chives V 10.5

### SMOKED PORK SHOULDER BENEDICT

On toasted English muffins with poached eggs & hollandaise 11.5

### SAUTÉED MUSHROOMS ON SOURDOUGH

With spinach, poached egg & tomato relish V 9.5

### FULL ENGLISH

Bacon, sausages, eggs, mushroom, beans, tomato, sourdough & Nduja ketchup 13

### VEGAN BREAKFAST

Vegan bacon & sausages, mushroom, spinach, beans, tomato & sourdough VG 13

### >>> ADD A LITTLE EXTRA

fried/poached egg, hash brown, mushroom, sourdough 2  
bacon, sausage, avocado 2.5  
halloumi, chorizo 3

## Sides

### PARMESAN TRUFFLE CHIPS GF 5.8

### ROSEMARY SALT FRIES V GF 4.4

### THICK-CUT CHIPS V GF 4.4

Add Nduja ketchup GF 50p

### ISLE OF WIGHT TOMATO SALAD VG GF 6.5

### ROCKET, GRILLED ARTICHOKE & PARMESAN

With balsamic vinaigrette GF 5

## Brunch Cocktails

### CHANDON GARDEN SPRITZ 11 / 45

### JUBILEE

Chase grapefruit & pomelo gin, Cremant De Loire & Lime 10

### STRAWBERRY THYME

Graveney London dry gin, strawberries, lemon, sugar, thyme & bergamot mist 11

### SUMMER SPRITZ

Hayman's peach & rose cup, traditional lemonade & berries 9.7

## Roasts and Mains

### TOPSIDE OF HEREFORD BEEF

With Yorkshire pudding, horseradish sauce & proper gravy 19.5

### ROAST NORFOLK CHICKEN

With Yorkshire pudding, bread sauce & proper gravy 17.5

### SLOW-ROAST BELLY OF ORCHARD FARM PORK

With Yorkshire pudding, apple sauce & proper gravy 17.5

*All roasts Served with buttered Jersey Royals, summer greens & British carrots*

### ROASTED SMOKED CELERIAC

With olive oil roast potatoes, heritage carrots, summer greens, olive oil & a lemon & herb dressing VG 16.5

### BRITISH SUMMER SALAD

With Isle of Wight tomatoes, Jersey Royals, radishes, fennel, broad beans, pea shoots, mint & an olive oil & lemon dressing VG GF 14

### PLANT-BASED BURGER

With facon, smoked Applewood cheese, red onion, house relish & crispy onions. Served with rosemary salt fries VG 15.2

### DOUBLE FILLET BUTTERMILK CHICKEN BURGER

With Coronation slaw, avocado, cos lettuce & tomato. Served with rosemary salt fries 15

### SURREY HILLS CHEESE BURGER

With cheddar, cos lettuce, tomato, sweet pickle, minced onion & house burger sauce. Served with rosemary salt fries 15.2

### >>> ADD A LITTLE EXTRA

bacon, cheese, jalapeños, fried egg 1.5

## Desserts

### STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream V 7.5

### CLASSIC ETON MESS

With meringue shards, Kent strawberries & Chantilly cream V 7.5

### CHOCOLATE BROWNIE SUNDAE

With cherry ice cream, toasted almonds V 7.8

**LIVELYHOOD**  
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET

GF Gluten Free | V Vegetarian | VG Vegan

If you suffer from any food allergy or intolerance, please make your server aware.  
A discretionary 10% service charge will be added to all tables receiving service and distributed to staff.