

EVENTS

BRUNCH PRIX FIXE

2-Course \$35

Please select 3 options from 2 of the 3 courses.

STARTERS

FRENCH ONION SOUP

Melted Onions, Roasted Chicken & Beef Broth, Gruyere Cheese & Croutons

SCOTCH EGG

Semi Soft Boiled Egg Wrapped in Homemade Chorizo and Breakfast Sausage, Crispy Breadcrumbs & Tartar Sauce

FRIED CALAMARI

Cherry Pepper, Crispy Kale, Tartar & Sriracha Mayo

CHICKEN LIVER & FOIE GRAS PARFAIT

Grape Chutney, Cornichon, Brioche Toast

HUMMUS

Lemon & Garlic | Roasted Bell Pepper | Smokey Chipotle Chargrilled Flat Bread (*V*)

SALADS

(MAIN COURSE OPTION)

CLASSIC COBB

Grilled Chicken, Crispy Bacon, Hard Boiled Egg, Cherry Tomatoes, Avocado & Blue Cheese

GRILLED CHICKEN CAESAR

Romaine Hearts, Char Grilled Chicken Breast, Rosemary Croutons, Marinated White Anchovy, Shaved Parmesan

HARVEST SALAD

Chopped Kale, Marinated Beets, Pear, Apple, Pickled Cranberry, Candied Pecan, Parmesan Dressing (*V*)

SEASONAL SALAD

Tender Greens, Crudites, Red Cabbage, Brussels Sprouts, Candied Walnuts, Pickled Cranberry, Lemon Dressing (*V*)

Sides for table \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS | MINTED MUSHY PEAS |

BASMATI RICE (V) | KOHLRABI SLAW (V)

YORKSHIRE PUDDING POP OVER \$9

Blue Cheese Dip

For table on arrival. Serves 2-3 people

Service charge and tax not included in prices. 20% Suggested Gratuity, 5% Administration Fee & 8.875% NYC Tax will be added to check.



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MAINS

FULL ENGLISH BREAKFAST

Myers of Keswick bangers, loin bacon, black pudding, grilled tomato, baked beans, portobello mushroom, fried bread, fried eggs

BEANS ON TOAST

tuscan ciabatta, heinz baked bean, farm house cheddar, soft poached egg

BACON EGG & CHEESE

thick cut nueske's bacon, scrambled eggs, cheddar cheese, mesclun

CROQUE MADAME JWF

country ham, farmhouse cheddar, stilton, mornay sauce, sunny side up soft fried egg

AVOCADO ON TOAST

tuscan ciabatta, crispy bacon, poached eggs

FRENCH TOAST BRIOCHE

strawberry & blueberry, canadian maple syrup

FISH & CHIPS +\$14 supplement

beer battered cod, triple cooked chips

DESSERTS

PROFITEROLES

vanilla ice cream, warm chocolate sauce, candied almonds

ICE CREAM

vanilla, chocolate, strawberry

SHEPHERD'S PIE

braised lamb shoulder, thyme, root vegetables & mashed potatoes

PASTRY PIE OF THE DAY

classic suet crust base, ruff puff top, daily filling, served with chips or yukon gold mashed potatoes

JWF BURGER 80Z

stilton or cheddar, crispy bacon, shaved red onion, shredded romaine, sour pickle

CRISPY FISH SANDWICH

breaded cod fillet, shredded romaine hearts, tartar sauce, toasted brioche bun

PLANT BASED BURGER

stilton or cheddar, toasted brioche bun, sour pickle, shredded romaine, shaved red onion, churchill sauce (V)

SUNDAY ROAST Beef, Pork & Lamb

ROTATING EACH WEEKEND

seasonal vegetables, roasted potatoes, Yorkshire pudding, red wine gravy

+\$14 supplement (Beef & Lamb)

STICKY TOFFEE PUDDING

warm spiced date sponge cake, treacle rum sauce, vanilla ice cream

BANOFFEE PIE

banana cream pie, graham cracker crust, condensed milk toffee, vanilla whipped cream, candied almonds, shaved chocolate

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