



MENU

Our freshly prepared menu sees our talented chefs use seasonal, locally sourced ingredients. These allergens; milk, egg, fish, sesame, soya, lupin, peanuts, nuts, gluten, mustard, celery, mollusc crustaceans & sulphates are present either on this menu or in our kitchen. If you have any dietary requirements with our team to give you the best and safest dining experience here at h&b.

PROSECCO BRUNCH

3 courses with fizz for 35

BRUNCH

*choose between the individually
priced MAIN COURSE dishes*

1ST COURSE

A SELECTION OF HOUSE STARTERS

Please advise our staff of any dietary requirements

MAIN COURSE

CONFIT DUCK LEG buttermilk waffle, fried duck egg, sticky plum sauce 15

HOUSE FRIED CHICKEN truffle & parmesan chips, mojo rojo 13

JACKFRUIT & CHICKPEA MOQUECA (Brazilian curry) with coriander & coconut crispy rice (vg) 11

AUBERGINE & COURGETTE SHAKSHUKA poached eggs 10

MOSIAC SALMON golden beetroot, pickled cucumber & avocado (gf) 15

3RD COURSE

HOUSE DOUGHNUTS syringe your own homemade sauces