

MRS.
BEETON'S
RESTAURANT

Weekend Brunch

The Buffet Table

Enjoy a selection of starters and desserts chosen daily by our Chef, to include seasonal salads, house terrines, artisan breads, refined cheeses, and indulgent sweet treats.

Mains

Choose one per person

Full English Breakfast

Cumberland sausage, fried Burford Brown eggs, smoked streaky bacon, black pudding, hash brown, roasted tomato, Portobello mushrooms & baked beans

Crushed Avocado on Toast

Poached Burford Brown egg, toasted seeds, sourdough

Buttermilk Pancakes

Vanilla whipped cream, seasonal berries, maple syrup

Shepherd's Pie Mac & Cheese

Surrey beef, macaroni pasta, bechamel sauce

Bubble & Squeak

Mashed sweet potato, streaky bacon, crispy kale, fried duck's egg

Mrs Beeton's Beef Burger

*Ogleshield cheddar, beef tomato, garden lettuce, pickles & mustard mayonnaise.
Served with skin-on fries*

Fish & Chips

Line-caught haddock, thick-cut chips, crushed peas, tartare sauce

£55 per person | £65 with a Bloody Mary

£70 with a glass of Beaverbrook Cuvée | £75 with a glass of Moët Imperial

£30 for children under 12



Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.