

a very

ISCOYD BRUNCH

Please help yourself to our selection of homemade pastries, fruits, juices & chia pudding. Tea & filter coffee is included but please ask to see our specialist drinks menu for further options

Iscoyd Brunch

sausage & bacon from Caer Euni farm, chorizo hash brown, confit vine tomato, mushrooms from the estate, butterbean cassoulet

'Shakshuka' - Ottoman Eggs

free-range eggs poached in a harissa spiced tomato sauce with onions, peppers, spinach & chilli

French 'ish' Toast

brioche soaked in cinnamon & vanilla cream, quince jam - picked by the Godsal children - whipped mascarpone, poached raspberries

Peruvian Potato Hash

crushed potatoes & lightly fried eggs, topped with spring onions, coriander & avocado

Eggs Royale

jasmine tea smoked salmon, homemade muffin, poached eggs, watercress emulsion, lemon hollandaise

Iscoyd Sourdough

lovingly made daily & topped with whipped feta, heritage tomatoes, rocket pesto, pine nuts & bloody good olive oil

Please select one dish per person. Brunch priced at £25.00 inclusive of hot beverages & cold brunch selection

