

## SIMPLE PLEASURES

# Temple AND Sons

## LONG LUNCHES

### BRUNCH

Full English: pork & fennel sausage, bacon, mushrooms, fried potatoes, BBQ beans, eggs to your liking and bone marrow toast	11.50
Eggs Benedict or Royale: 2 poached eggs, Severn & Wye smoked salmon or Cumbrian ham and hollandaise	7.50
Sourdough Sandwich: wood fired sourdough and your choice of bacon or sausage	6.50
Duck Egg & Avocado: on toasted sourdough with poached duck eggs	8.00
Baked Eggs & Chorizo: Cornish chorizo, smoked tomato chutney, confit Jersey Royal potatoes and Clarence Court eggs	8.50
Steak & Egg: wood fired Lake District onglet, potatoes, Lancashire black pudding and fried eggs	17.00
Buttermilk Pancakes: maple syrup, blueberry compote and vanilla cream	7.50
Fruit Salad: macerated exotic fruit, lime and white rum syrup	4.00
Brioche French Toast: maple cured streaky bacon and maple syrup	7.00

### STARCH, SIDES & EXTRAS

Wood fired New Forest mushrooms, garlic & goats curd	8.00
Campfire barbecue beans, jalapeño, bacon and smoked English mozzarella	7.00
Buttered Jersey Royal new potatoes	6.00
Chips with Sarsons vinegar or cheese & gravy	6.00

FOOD ALLERGIES AND INTOLERANCES:  
BEFORE ORDERING, PLEASE ASK OUR STAFF FOR INFORMATION  
ALL PRICES INCLUDE VAT. A DISCRETIONARY 12.5% SERVICE  
CHARGE WILL BE ADDED TO YOUR BILL

### PURVEYORS OF FINE ENGLISH FOOD

#### BOTTOMLESS BOOZE

Prosecco, Subtle Fox lager, house wine

£20 for 2 hours

### TEMPLE'S BRUNCH BONANZA

#### TO BEGIN

Brioche French Toast: maple cured streaky bacon & maple syrup  
or  
Buttermilk Pancakes: maple syrup, blueberries & vanilla cream

#### AND THEN

Duck Egg & Avocado: on toasted sour dough with poached duck eggs  
or  
Baked Chorizo & Eggs: Cornish chorizo, smoked tomato chutney, confit Jersey Royal potatoes and Clarence Court eggs  
or  
Eggs Royale: 2 poached eggs, Severn & Wye smoked salmon and hollandaise  
or  
Full English: pork & fennel sausage, bacon, mushrooms, fried potatoes, BBQ beans, eggs to your liking and bone marrow toast  
£5 supplement

#### TO WASH IT ALL DOWN

Fresh juice: orange, apple, pineapple, cranberry and tomato  
or  
White peach and rosemary bellini  
or  
Temple & Son's bloody mary with "Full English" garnish

#### 2 COURSES AND A DRINK

£22

### STARTERS & TIDBITS

Sourdough bread and butter	3.50
House pickles and garlic mayonnaise	6.00
Cured English meat from Cannon & Cannon	9.00
Pork Haslet "mining food" and pickled beetroot salad	8.50
Maldon oysters Rockefeller, baby fennel & confit lemon salad, tartar sauce and crispy potatoes	10.50
Pig's head & trotter fritters, horseradish, and gentleman's relish	6.00
Temple and Son's prawn cocktail	11.00

### THE MAIN EVENT

Old Spot spiced pork belly sandwich on brioche, spicy slaw and butter lettuce	9.50
Pork, apple & black pudding sausage roll, creamy mash and HP gravy	14.00
Buttermilk chicken sandwich, brioche bun, pickles and Churchill sauce	9.50
Wood fired pork chop, collar and crackling with sage and pine nut crumb	22.00
500 g St Austel mussels, white wine, Colombino olive oil and fine herbs	11.00
Cornish mackerel grilled with soy, miso and lime	14.00

FOR TODAY'S SELECTION OF MARKET FISH AND SELECTION OF STEAKS AND GAME SIMPLY GRILLED, PLEASE ASK YOUR SERVER

### IF I MUST

Cheese from Paxton and Whitfield	9.00
Sticky toffee pudding with Cornish sea salted caramel, clotted cream ice cream	8.50
Eton mess, black pepper meringue, English strawberries, blood orange, basil sorbet	7.50
Valrhona chocolate mousse, bergamot parfait	7.50