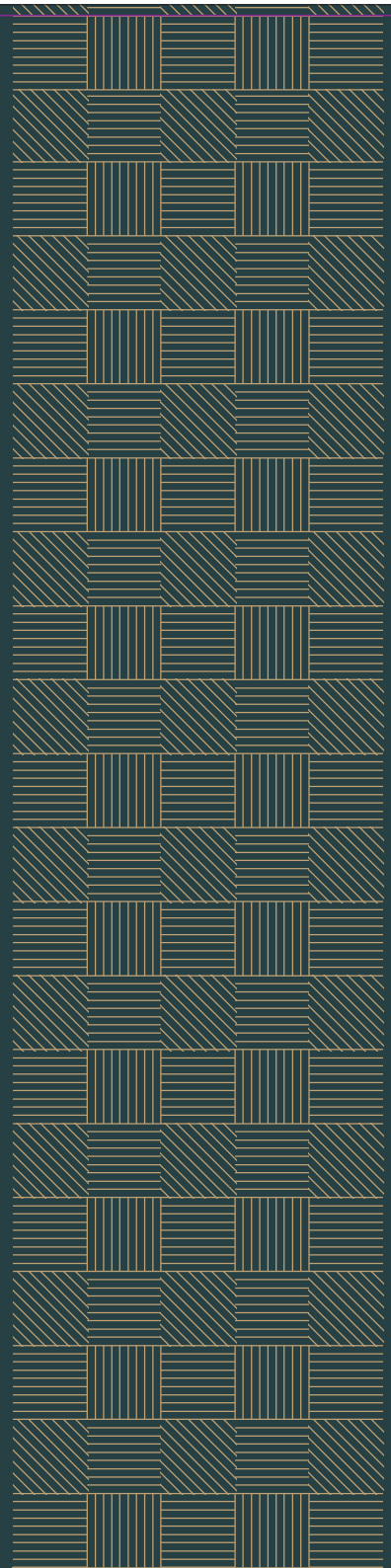


# T A M B U R L A I N E

## BRUNCH

Homemade soup of the day	5.50
Game terrine, toasted sour dough, chutney & cornichon	7.00
Prawn, shrimp & crayfish cocktail	8.00
French toast with maple bacon & grilled tomato	10.00
Eggs Benedict with either; smoked salmon, Florentine or cured ham	12.00
Smashed avocado on Chia seed soda bread with poached eggs	10.00
Classic Caesar Salad (with or without anchovies) Add grilled chicken breast	10.00 4.00
Tamburlaine 8oz Angus beef burger, salad, slaw pickle & beef dripping chips Add cheese, bacon, mushroom at 1.00 each	10.50
Pan roasted sea trout, lemon fregola, samphire	14.50
Salad Niçoise with fresh seared tuna	16.50
Slow Cooked Pork Belly, Wilted Savoy Cabbage, Champ Mash	17.00
Roast pave of Cod with Herb crushed New Potatoes, Tomato & Basil Oil	16.50
Tabouleh Salad with Char Grilled vegetables & Garlic Oil Add Spicy Chorizo	10.00 3.50



TAMBURLAINE

**BRUNCH**