

Brunch at The Ashby

Starters

Carrot & Rutabaga Soup - Crème Fraîche - Sherry - Nutmeg- Wild Rice 11

Deviled Eggs - Smoked Salmon - Caper - Pickled Onion - Mustard Seed 13

Fried Mushrooms - Garlic Aioli - Kale - Mushroom Ketchup 12

Roast Asparagus in Black Forest Ham - Daize Rest Goat Cheese - Lemon - Petit Greens 14

Caesar Salad - Baby Gem Lettuce - Parmesan - Cured Egg - Anchovy 12

Main Course

Ashby Burger - Bacon Jam - Pimento Cheese - Fried Green Tomato 17

Butter Poached Shrimp - Grits - Pepperonata - Orange - Pork Belly 19

Beer Battered Cod - British Chips -Tartar Sauce - Malt Vinegar - Crushed Peas 18

Eggs Benedict - Potato - Spinach & Kale - Hollandaise 16

Risotto with Blue Cheese - Peas - Basil - Mascarpone - Toasted Hazelnut 18

BLT - Tarragon Aioli - Onion Jam - Potato Salad 15

Desserts

Sticky Toffee Pudding - Butterscotch - Vanilla Ice Cream 11

Cotton Cake - Pistachio - Rhubarb Sorbet - Oat - White Chocolate 13

Ashby Cheese Plate - Carrot, Apricot & Cumin Chutney - Crackers - Watercress 15

Strawberry - Mascarpone Chantilly - Petit Manseng & Elderflower Sorbet 14

3 courses offered for 40 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A gratuity of 20% will be added to parties of 8 or more.