

# Brunch Individual Choice menu



£55 per person

Enjoy Duck & Waffle dishes to share followed by an individual pre-ordered starter, main course and dessert.

## For The Table

### SELECTION OF FRESHLY BAKED PASTRIES (v)

#### BACON WRAPPED DATES

linguica, Manchego, mustard

#### CORN RIBS (v)

spicy sticky sauce

## Menu

choose one for each guest in the party

#### SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

#### TWICE BAKED SOUFFLE (v)

#### LOBSTER ROLL

spicy Marie Rose sauce, brioche, Exmoor caviar



#### DUCK AND WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

#### COLOMBIAN EGGS (v)

scrambled eggs, tomato & spring onions, sourdough toast, avocado

#### FULL ENGLISH BREAKFAST

Victorian sausage, scrambled eggs, dry cured bacon, mustard crumbled tomato, mushroom, hashbrown, sourdough toast



#### CARAMELISED BANANA WAFFLE (v)

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

#### SEASONAL FRUIT SALAD (v)

#### LEMON MERINGUE WAFFLE (v)

lemon curd, Italian meringue, lemon sherbet ice cream, dill



#### FILTER COFFEE AND TEA

Executive Chef Elliott Grover

A pre-order is required for starter, main course and dessert, as any amendments made same day could jeopardize the good function of service. Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 13.5% service charge will be added to the bill.