

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V) 4 / each	HOUSE BREAD spiced butter & sea salt (V) 9
BACON WRAPPED DATES linguica, Manchego, mustard (GF) 5.5 / each	CORN RIBS black garlic & fermented chilli (GF) (V) 10
NOCELLARA DEL BELICE & KALAMATA OLIVES (V) 5	CRISPY BBQ BEEF PUFFS (GF) 9

EGGS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup 26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup (V) (V) 25
TWO EGGS ~ ANY STYLE sourdough toast, hand churned butter (V) 11
AVOCADO WAFFLE poached eggs, Aleppo chillies (V) (V) 15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast, avocado (V) 15
<i>add grilled chorizo</i> 6 / each
<i>add smoked salmon</i> 8 / each
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest (V) 16
SMOKED SALMON ROYALE poached eggs, waffle, hollandaise, horseradish, chives 20
DUCK BENEDICT braised duck leg, waffle, poached eggs, hollandaise, sriracha 18
ENGLISH BREAKFAST Elizabethan sausage, two eggs ~ any style, middle-cut Dingley Dell bacon, roasted tomato, field mushrooms, hash brown, homemade baked beans, cheese scone 19.5
VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans (V) (V) 18

SAVOURY

CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons (V) 15
<i>add smoked chicken or hot smoked salmon</i> 6 / each
SEARED GRASS-FED BEEF CARPACCIO truffle emulsion, shallots, capers, pickled shimeji mushrooms 17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche 21
LOBSTER ROLL spicy Marie Rose, brioche 21
DUCK DAWG duck smoked sausage, sauerkraut, pineapple ketchup, spicy Korean mayo 16

SWEET

'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V) 21
CRÈME BRÛLÉE FRENCH TOAST berry compote (V) 19.5
FLUFFY PANCAKES golden syrup, lemon (V) 12
CARAMELISED BANANA WAFFLE housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch (V) 16
TORREJAS maple caramel apples, cinnamon ice cream (V) 14
GREEK YOGHURT homemade granola OR fresh berries & honey (GF) (V) 8
SEASONAL FRUIT SALAD (GF) (V) 9.5
CHOCOLATE CAKE dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs (V) (GF) 12
FRESHLY BAKED PASTRIES (V) 8

SIDES

ROASTED TOMATO (GF) (V) 4	BLACK PUDDING 4
FIELD MUSHROOM (GF) (V) 4	MIDDLE-CUT DINGLEY DELL BACON (GF) 5
HASH BROWNS (GF) (V) 4	ELIZABETHAN SAUSAGE 5
CRUSHED AVOCADO (GF) (V) 4	FRENCH FRIES (GF) (V) 7
CHEESE SCONE (V) 4	TRUFFLE & PARMESAN FRIES (V) (GF) 10

BRUNCH BEVERAGES

JUICE

FRESHLY SQUEEZED ORANGE 7
FRESHLY SQUEEZED PINK GRAPEFRUIT 7
PINK GRAPEFRUIT 5
APPLE 5
TOMATO 5
CRANBERRY 5

SOMETHING A LITTLE STRONGER

MIMOSA freshly squeezed orange juice, Champagne 17
KIR ROYALE crème de cassis, black currant reduction, Champagne 17
BLOODY MARY tomato, usual spices, choice of spirit 16

Executive Chef Jonathon Bowers

(GF) Gluten Free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

