

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo	5 / each	HOUSE BREAD spiced butter & sea salt	10
BACON WRAPPED DATES linguiça, Manchego, mustard	6 / each	CORN RIBS black garlic & fermented chilli	10
NOCELLARA DEL BELICE & KALAMATA OLIVES	5	CRISPY BBQ BEEF PUFFS	9

EGGS

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup	25
TWO EGGS ~ ANY STYLE sourdough toast, hand churned butter	11
AVOCADO WAFFLE poached eggs, Aleppo chillies	15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast, avocado	15
add grilled chorizo	6 / each
add smoked salmon	8 / each
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest	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	18

SAVOURY

CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons	16
add smoked chicken or hot smoked salmon	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	21
CRÈME BRÛLÉE FRENCH TOAST berry compote	19.5
FLUFFY PANCAKES golden syrup, lemon	12
CARAMELISED BANANA WAFFLE housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch	16
TORREJAS maple caramel apples, cinnamon ice cream	14.5
GREEK YOGHURT homemade granola OR fresh berries & honey	8
SEASONAL FRUIT SALAD	9 .5
CHOCOLATE CAKE dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs	12
FRESHLY BAKED PASTRIES	8

SIDES

ROASTED TOMATO	4	BLACK PUDDING	4
FIELD MUSHROOM	4	MIDDLE-CUT DINGLEY DELL BACON	5
HASH BROWNS	4	ELIZABETHAN SAUSAGE	5
CRUSHED AVOCADO	4	FRENCH FRIES	10
CHEESE SCONE	4	TRUFFLE & PARMESAN FRIES	11

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

Gluten Free Vegetarian 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.

