

# BRUNCH



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo 🌿🍷	4 / each	<b>HOUSE BREAD</b> spiced butter & sea salt 🍷	9
<b>BACON WRAPPED DATES</b> linguica, Manchego, mustard 🌿	5 / each	<b>CORN RIBS</b> black garlic & fermented chilli 🌿🍷	10
<b>NOCELLARA DEL BELICE &amp; KALAMATA OLIVES</b> 🍷	5	<b>BBQ-SPICED CRISPY PIG EARS</b> 🌿	9

## EGGS

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup			26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup 🍷🍷			24.5
<b>TWO EGGS ~ ANY STYLE</b> sourdough toast & hand churned butter 🍷			10
<b>AVOCADO WAFFLE</b> poached eggs, Aleppo chillies 🍷🍷			15
<b>COLOMBIAN EGGS</b> scrambled eggs, tomato & spring onions, sourdough toast & avocado 🍷 <i>add grilled chorizo or smoked salmon</i>			15 6 / each
<b>EGGS FLORENTINE</b> poached eggs, waffle, spinach, hollandaise, lemon zest 🍷			16
<b>SMOKED SALMON ROYALE</b> poached eggs, waffle, hollandaise, horseradish, chive			19
<b>DUCK BENEDICT</b> braised duck leg, waffle, poached eggs, hollandaise, sriracha			18
<b>ENGLISH BREAKFAST</b> victorian sausage, two eggs ~ any style, dry cured bacon, roasted tomato, field mushrooms, hash brown, cheese scone			18
<b>VEGETARIAN BREAKFAST</b> two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, baked beans 🍷🍷			18

## SAVOURY

<b>CAESAR SALAD</b> romaine lettuce, Parmesan, Aleppo, brioche croutons 🍷 <i>add smoked chicken or hot smoked salmon</i>			15 6 / each
<b>ANGUS BEEF TARTARE</b> shallot, parsley, capers, crispy sourdough, egg yolk 🌿			17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling, marmalade, brioche			18
<b>LOBSTER ROLL</b> spicy Marie Rose			21

## SWEET

<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings 🍷			19
<b>CRÈME BRÛLÉE FRENCH TOAST</b> berry compote 🍷			19
<b>CARAMELISED BANANA WAFFLE</b> housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch 🍷			16
<b>CHOCOLATE CHIP PANCAKES</b> homemade hazelnut chocolate spread, chocolate soil 🍷			15
<b>TORREJAS</b> maple caramel apples, cinnamon ice cream 🍷			14
<b>GREEK YOGHURT</b> homemade granola OR fresh berries & honey 🌿🍷			8
<b>SEASONAL FRUIT SALAD</b> 🌿🍷			9.5
<b>YULE LOG</b> dark chocolate & peppermint roulade, chocolate soil, mint ice cream 🍷			12
<b>FRESHLY BAKED PASTRIES</b> 🍷			8

## SIDES

<b>ROASTED TOMATO</b> 🌿🍷	4	<b>BLACK PUDDING</b>	4
<b>FIELD MUSHROOM</b> 🌿🍷	4	<b>DRY CURED BACON</b> 🌿	5
<b>HASH BROWN</b> 🌿🍷	4	<b>VICTORIAN SAUSAGE</b>	5
<b>CRUSHED AVOCADO</b> 🌿🍷	4	<b>FRENCH FRIES</b> 🌿🍷	7
<b>CHEESE SCONE</b> 🍷	4	<b>TRUFFLE &amp; PARMESAN FRIES</b> 🍷	10
<b>BAKED BEANS</b> 🍷	4		

## BRUNCH BEVERAGES

### JUICE

<b>FRESHLY SQUEEZED ORANGE</b>	7
<b>FRESHLY SQUEEZED PINK GRAPEFRUIT</b>	7
<b>PINK GRAPEFRUIT</b>	5
<b>APPLE</b>	5
<b>TOMATO</b>	5
<b>CRANBERRY</b>	5

### SOMETHING A LITTLE STRONGER

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

Corporate Chef Maxwell Terheggen

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 14% service charge will be added to the bill.