

# BRUNCH



## SNACKS

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

## EGGS

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup 26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup (V) (V) 24.5
<b>TWO EGGS ~ ANY STYLE</b> sourdough toast & hand churned butter (V) 10
<b>AVOCADO WAFFLE</b> poached eggs, Aleppo chillies (V) (V) 15
<b>COLOMBIAN EGGS</b> scrambled eggs, tomato & spring onions, sourdough toast & avocado (V) 15 <i>add grilled chorizo or smoked salmon</i> 6 each
<b>EGGS FLORENTINE</b> poached eggs, waffle, spinach, hollandaise, lemon zest (V) 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 (V) (V) 18



## SAVOURY

<b>CAESAR SALAD</b> romaine lettuce, Parmesan, Aleppo, brioche croutons (V) 15 <i>add smoked chicken or hot smoked salmon</i> 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 21
<b>LOBSTER ROLL</b> spicy Marie Rose 21

## SWEET

<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings (V) 19
<b>CRÈME BRÛLÉE FRENCH TOAST</b> berry compote (V) 19
<b>CARAMELISED BANANA WAFFLE</b> housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch (V) 16
<b>TORREJAS</b> maple caramel apples, cinnamon ice cream (V) 14
<b>GREEK YOGHURT</b> homemade granola OR fresh berries & honey (GF) (V) 8
<b>SEASONAL FRUIT SALAD</b> (GF) (V) 9.5
<b>LEMON MERINGUE TART</b> lemon thyme ice cream (V) 13
<b>FRESHLY BAKED PASTRIES</b> (V) 8
<b>CHOCOLATE CHIP PANCAKES</b> homemade hazelnut chocolate spread, chocolate soil (V) 15

## SIDES

<b>ROASTED TOMATO</b> (GF) (V) 4	<b>BLACK PUDDING</b> 4
<b>FIELD MUSHROOM</b> (GF) (V) 4	<b>DRY CURED BACON</b> (GF) 5
<b>HASH BROWNS</b> (GF) (V) 4	<b>VICTORIAN SAUSAGE</b> 5
<b>CRUSHED AVOCADO</b> (GF) (V) 4	<b>FRENCH FRIES</b> (GF) (V) 7
<b>CHEESE SCONE</b> (V) 4	<b>TRUFFLE &amp; PARMESAN FRIES</b> (V) 10



## 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

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 14% service charge will be added to the bill.