

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS	Parmesan, black truffle mayo	4 / each
BACON WRAPPED DATES	chorizo, Manchego, mustard	4 / each
CORN 'RIBS'	fermented chilli BBQ sauce	8
BBQ-SPICED PIG EARS		9

CLASSICS

DUCK & WAFFLE	Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE	crispy hen of the woods mushroom, fried duck egg, mustard maple syrup	24
VEGETARIAN BREAKFAST	two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone	16
SCOTTISH BREAKFAST	two eggs ~ any style, Cumberland sausage, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	18
TWO EGGS ~ ANY STYLE	sourdough toast & hand churned butter	7
COLOMBIAN EGGS	scrambled eggs, tomato, spring onions, sourdough toast, avocado	12
	<i>add grilled chorizo or smoked salmon</i>	4.5 / each
AVOCADO WAFFLE	poached eggs, Aleppo chillies	13
EGGS FLORENTINE	poached eggs, waffle, spinach, hollandaise, lemon zest	14
SALMON ROYALE	poached eggs, waffle, hollandaise, horseradish, chives	15.5
DUCK BENEDICT	poached eggs, waffle, braised duck leg, hollandaise, sriracha	17.5

SAVOURY

DRY AGED BEEF BURGER	brioche bun, mature Cheddar, bacon & chilli jam, special sauce	16
	<i>add fried hen's egg</i>	2
CAESAR SALAD	romaine lettuce, Parmesan, anchovies, sourdough croutons	13
	<i>add hot smoked salmon or roasted chicken</i>	4 / each
8HR BRAISED PORK BELLY	chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
FOIE GRAS CRÈME BRÛLÉE	pork crackling, marmalade, brioche	17
LOBSTER ROLL	spicy Marie Rose sauce, brioche	23
CHICKEN & WAFFLE	Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25

SWEETS

SEASONAL FRUIT SALAD		7
GREEK YOGHURT	homemade granola or fresh fruit	8.5
LEMON MERINGUE WAFFLE	lemon curd, Italian meringue, lemon sorbet, dill	12
DEEP FRIED MARS WAFFLE	hazelnut ice cream, fudge sauce	12
TORREJAS	maple caramel apples, cinnamon ice cream	12
CARAMELISED BANANA WAFFLE	homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch	13
'THE FULL ELVIS'	PBJ, caramelised banana, Chantilly, all the trimmings	18

SIDES

FRENCH FRIES	6	TRUFFLE & PARMESAN FRIES	8
HONEY BAKED CARROTS	6	TENDERSTEM BROCCOLI	8
almonds, greek yoghurt, salsa verde		hummus, chilli crunch	

GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil

Executive Chef Jessica Luis

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 12.5% service charge will be added to the bill.