



BRUNCH SAMPLE MENU (23 JANUARY 2019)

DRINKS

- Champagne** Henri Dosnan NV Blanc or Rose – 12
Bellini daily purée & prosecco – 8
Gin Fizz yuzu & tonic – 8
Coffee Negroni gin, Campari & cold brew coffee liqueur – 7
Paloma mezcal, lime, agave & pink grapefruit juice – 8
Bloody Mary vodka & spiced tomato juice – 6
Juices orange / kale, cucumber, apple, celery & lime / carrot, orange & ginger – 5
Shots orange, lime & cayenne pepper / beetroot, lemon & ginger – 3
Tea Breakfast / Earl Grey / Chamomile / Mint / Green / Oolong – 3
Coffee espresso / macchiato – 2.5 / flat white / cappuccino / latte – 3
Filter batch brew – 2.5 / Sin Limites, Costa Rica – 4 / Juanachute, Costa Rica – 5

RAW BAR

- Exmoor Caviar** – 20 (10g) / 38 (20g)
Hash browns, lemon crème fraîche & cured egg yolk
Dressed Crab English muffins & fermented chilli butter – 18
Seafood Platter – 38
Langoustines, scallop, fish tartare, smoked mackerel rillettes, cock crab & Cornish mussels
Deluxe Seafood Platter – 68
Half a lobster, caviar (10g), langoustines, scallop, fish tartare, smoked mackerel rillettes, cock crab & Cornish mussels

FOOD

- Granola** honey poached pear, yoghurt & date (N) – 5
Mortadella & Sausage Sandwich provolone, fried egg & green chilli pesto – 7
Crab Omelette brown crab & chives – 12
Kedgerree smoked haddock, coriander, fried leeks & poached egg – 10
Benedict Prosciutto cotto, poached eggs, spinach & hollandaise – 10
Vegetarian Breakfast – 13
organic eggs, halloumi, avocado, tomato, mushroom, beans & toast
Butchers Breakfast – 13
organic eggs, bacon, sausage, black pudding, tomato, mushrooms, beans & toast
Falafel tahini yoghurt, boiled egg, pickled chilli, halloumi, harissa, flat bread & coriander – 12
Mackerel corno peppers (N) – 14
Congee char siu bacon, soy marinated egg, spring onions & nduja XO – 13
Steak & Eggs onglet, hash browns & chimichurri hollandaise – 14 / add Foie Gras – 12
Duck Leg Puy lentils & carrots – 16

SIDES

- Merguez sausage – 4.5 / Dripping chips – 4 / Hash browns – 4 / Bacon – 3 / Char siu bacon – 3
Avocado & salsa fresca – 4 / Spinach – 3 / Halloumi – 3.5
Mushrooms – 2.5 / Bitter leaf salad – 4

(N) contains nuts

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.