

BRUNCH MENU

11AM - 4PM

MAKE IT BOTTOMLESS* 44.95 PP

INCLUDES MAIN MEAL & 1.5 HOURS SELECTED DRINKS

125ml Fiizz - 175ml House Wine

Bloody Mary, Espresso Martini, Aperol/Limoncello Spritz

APPETISERS

6 Oysters 16

Shallots & red wine vinaigrette

Walnut & Beetroot Chèvre (v) (gf) 12

With warmed goat's cheese, rocket, beetroot, walnuts & balsamic reduction

Steak Tartare 14

A true French classic with the finest cut of British beef & egg yolk

Feta & Coconut Yogurt Dip (v) (vgo) (Perfect for sharing) 15

Cucumber, carrot, radish, peppers, warm flat bread

MAIN COURSE

Steak Hash (Cooked medium rare) (vgo) (gf) 24

With crispy new potatoes, onion, broccoli, cheddar, smokey mushroom aioli

Potato & Chickpea Pancakes (v) (gf) (vgo) 18

Maple syrup, fried egg, almonds, pomegranate

Cinnamon French Toast (vo) (vgo) 16

Chantilly cream, maple syrup, crispy bacon or vegan sausage, fresh fruit

Harissa Chicken (gf) 20

Garlic lemon rice, tender stem, coconut yoghurt, pomegranate

Salmon Royale (gf) 25

Pan fried salmon fillet served on a bed of mashed potato with tender stem, hollandaise sauce with dill, capers & salmon caviar

SERVED ON THE SIDE

Crispy Potatoes 4 | Bacon 4 | Vegan Sausage 4 | Fried Egg 3



(v) Vegetarian / (vo) Vegetarian Option / (vg) Vegan / (vgo) Vegan Option / (gf) Gluten Free / (gfo) - Gluten Free Option

Please inform your server of any allergies or dietary requirements. While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish.

A discretionary 12.5% service charge will apply to your bill.

Please drink responsibly. Bottomless drinks - Start once main meal is ordered, can only be replaced once previous drink is finished. Brunch will only be served indoors due to potential noise complaints. Staff are legally obliged to stop serving anyone who is drunk. The total amount amount of £44.95 pp will be payable with no exceptions