

MOTHER'S DAY BRUNCH

2 COURSES £44

3 COURSES £48

FIRST BITES

L.A. BAGEL (v) 1032 kcal

Garlic butter bathed poppy seed bagel,
whipped cream cheese, streaky bacon

OCTOPUS 555 Kcal

Char-grilled octopus hot dog, caramelised onions
anchovy mustard, crispy shallots, brioche roll

RÖSTI 414 kcal

London oak-smoked salmon, potato rösti
crème fraiche, lime, capers, dill, Avruga caviar

BRUSCHETTA (vg) 483 kcal

Crushed Camone tomatoes, pickled shimeji mushrooms,
wild garlic pesto, sourdough bread, fresh basil

DOUGHNUT 1611 kcal

Warm sugared Doughnut, pork bacon lardons,
sriracha & honey glaze, watercress

MOUNTAIN MEATBALLS (vg) 746 kcal

Moving Mountain™ meatballs, tomato passata,
pickled chilli, piquillo peppers, grilled ciabatta

CROQUETTES (v) 842 kcal

Aged Montgomery cheddar and black truffle croquettes
smoked tomato chutney

SECOND BITES

TURKISH EGGS (v) 692 kcal

Poached Clarence Court eggs, citrus yoghurt
apricot harissa, dill, sunflower seed dukkah, flat bread

DUCK FRENCH TOAST 1421 kcal

Baked all-butter brioche pain perdu,
maple glazed smoked duck bacon, pan-fried duck egg

BENEDICT 1627 kcal

Cornish white crab benedict, wilted spinach,
cold-water prawns, tarragon, grapefruit hollandaise

LOBSTER BUN 703 kcal

Native lobster and prawns, sambal cocktail sauce
smoked tomatoes, baby gem, brioche bun

TIROPITA (v) 703 kcal

Baked feta, crispy filo pastry, chilli and orange honey,
charred pepper ketchup, sesame

RABBIT 599 kcal

Southern fried buttermilk rabbit leg,
kiwi, lime and jalapeno hot sauce, gem lettuce

TEMPURA CAULIFLOWER (vg) 830 kcal

Crispy glazed cauliflower, sesame seeds
coconut yoghurt, cucumber, dressed leaves

GNOCCHI (v) 680 kcal

Lincolnshire poacher and kampot pepper
rice flour gnocchi cacio pepe, lemon zest

SWEET BITES

PINEAPPLE (vg) 546 kcal

Spiced poached pineapple, pear and lime compote,
banana and passionfruit sorbet

RASPBERRY KISS (v) 522 kcal

Raspberry crèmeux, passion fruit, mango compote

BLACK FOREST (v) 361 kcal

Chocolate choux bun, Morello cherry sorbet
chantilly cream, Amarena cherries

MILLE FEUILLE (v) 848 kcal

Crisp puff pastry layers, rose water crème pâtissière,
blood orange, timut pepper

RUM BABA (v) 498 kcal

Aged rum baba, lemon verbena syrup, rhubarb,
mascarpone Chantilly

AFFOGATO (v) 431 kcal

Vanilla ice cream, chilled espresso espuma, meringue
coco nib tuille, Kahlua

SIDES

CHIPS (vg) 1008 kcal

Rosemary and garlic salt

MIXED LETTUCE (v) 140 kcal

Vinaigrette

7

6

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.