

BRUNCH

2 COURSES £38

3 COURSES £42

FIRST BITES

TORTILLA 698 kcal

Pulled pork carnitas, soft corn tortilla
green tomato salsa, fresh mint and chilli

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

MUSHROOM TOAST (vg) 483 kcal

Sautéed wild mushrooms, sourdough bread,
truffled oat bechamel, shaved Winter truffle

FRIED MAITAKE (vg) 746 kcal

Crisp fried hen of the woods mushroom,
radish salad, chilli soya mayo, spring onion

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 1199 kcal

Smoked salmon and baby leaf spinach royale,
poached eggs, hollandaise

LOBSTER BUN 703 kcal

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

WAFFLE (v) 891 kcal

Buttermilk waffle, baked reblochon cheese,
portobello mushrooms, cornichons, black truffle

PORK BELLY 599 kcal

Pork belly, grilled ciabatta, mustard mayonnaise, leaf salad

TEMPURA CAULIFLOWER (vg) 830 kcal

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

GNOCCHI (vg) 680 kcal

Rice flour gnocchi, thyme roasted Delica pumpkin,
wilted baby spinach, crispy sage, plant based Nduja

SWEET BITES

PINEAPPLE (vg) 546 kcal

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

RASPBERRY KISS 522 kcal

Raspberry crèmeux, passion fruit, mango compote

BLACK FOREST (v) 361 kcal

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

CRÈME BRULEE (v) 560 kcal

Spiced rum crème brûlée, shortbread biscuit

AFFOGATO (v) 431 kcal

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

CRUFFIN (v) 848 kcal

Sugared croissant muffin, mixed berries
chocolate crème pâtissiere, Anglaise

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.