

BRUNCH MENU

2 COURSES £38

3 COURSES £42

FIRST BITES

TIROPITA (v) 703 kcal

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

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) 747 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) 779 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, tarragon, grapefruit hollandaise

LOBSTER BUN 703 kcal

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

L.A. BAGEL 1032 kcal

Garlic butter bathed poppy seed bagel, whipped cream cheese, prosciutto, rocket

CHICKEN WAFFLE 1062 kcal

Southern fried Sutton Hoo chicken leg, waffle, kiwi, lime and jalapeno hot sauce

TEMPURA CAULIFLOWER (vg) 830 kcal

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

GNOCCHI (vg) 861 kcal

Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels

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) 391 kcal

Vanilla crème brûlée, apple and calvados

LIMONCELLO BABA (v) 549 kcal

Lemon verbena-soaked baba, poached Yorkshire rhubarb, Mascarpone Chantilly, limoncello

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.