

BRUNCH MENU

2 COURSES £38

3 COURSES £42

FIRST BITES

TIROPITA (v) 772 kcal

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

OCTOPUS 471 kcal

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

RÖSTI 591 kcal

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

BRUSCHETTA (vg) 747 kcal

Crushed heritage tomatoes, pickled shimeji mushrooms, fines herbes salsa verde, sourdough bread

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) 601 kcal

Aged Montgomery cheddar and black truffle croquettes smoked tomato chutney

SECOND BITES

TURKISH EGGS (v) 734 kcal

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

DUCK FRENCH TOAST 933 kcal

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

BENEDICT 1337 kcal

Cornish white crab benedict, wilted spinach, tarragon, grapefruit hollandaise

LOBSTER BUN 852 kcal

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

L.A. BAGEL 990 kcal

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

CHICKEN WAFFLE 1765 kcal

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

TEMPURA CAULIFLOWER (vg) 852 kcal

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

GNOCCHI (vg) 767 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 539 kcal

Raspberry crèmeux, passion fruit, mango compote

BLACK FOREST (v) 347 kcal

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

CRÈME BRULEE (v) 383 kcal

Vanilla crème brûlée, apricot and raspberry

STRAWBERRY CHEESECAKE (v) 550 kcal

Strawberry and elderflower, maple crumb, vanilla lime and mint

AFFOGATO (v) 403 kcal

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

SIDES

CHIPS (vg) 1011 kcal

Rosemary and garlic salt

MIXED LETTUCE (v) 39 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.