



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 416 Kcal**
Char-grilled octopus hot dog, caramelised onions anchovy mustard, crispy shallots, brioche roll
- RÖSTI 422 kcal**
London oak-smoked salmon, potato rösti crème fraiche, lime, capers, dill, Avruga caviar
- BRUSCHETTA (vg) 507 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) 781 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) 644 kcal**
St Ewes poached eggs, citrus yoghurt, dill apricot harissa, sunflower seed dukkah, pitta
- PRAWN TOAST 1266 kcal**
Sesame king prawn brioche, chilli, ginger, spring onion cucumber & melon salad, sesame mayonnaise
- BENEDICT 1337 kcal**
Cornish white crab benedict, wilted spinach tarragon, grapefruit hollandaise
- LOBSTER BUN 820 kcal**
Native lobster and prawns, sambal cocktail sauce smoked tomatoes, baby gem, brioche bun
- NIÇOISE FLAT BREAD 1059 kcal**
14 Hills sourdough flat bread, yellowfin tuna mayonnaise, olive tapenade, green beans, red onion, fried jersey royals
- BIRRIA TOASTIE 670 kcal**
5-hour slow cooked Ox cheek, Birria marinade smoked applewood cheddar, garlic brushed toast
- TEMPURA CAULIFLOWER (vg) 852 kcal**
Crispy glazed cauliflower, sesame seeds coconut yoghurt, cucumber, dressed leaves
- GNOCCHI (vg) 772 kcal**
Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels

SWEET BITES

- PINEAPPLE (vg) 511 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) 361 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) 533 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
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- ### IN ADDITION
- CHIPS (vg) 1011 kcal** 7
Rosemary and garlic salt
 - MIXED LETTUCE (v) 39 kcal** 6
Vinaigrette
 - EGGS (v) 128 kcal** 4
Two St Ewes poached eggs

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.

15% 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.