

# BRUNCH MENU

## 2 COURSES £38 - 3 COURSES £42

### ADD BOTTOMLESS £30 PER PERSON

PROSECCO/ BELLINIS/ ROSSINIS  
APEROL SPRITZ

### 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

CAVIAR 687 kcal (Supplement £40)

King's Oscietra caviar, St Ewes scrambled eggs,  
Rosemary and garlic focaccia soldiers

### SECOND BITES

TURKISH EGGS (v) 734 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 852 kcal

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

BIRRIA TOASTIE 595 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) 767 kcal

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

STEAK, EGG & CHIPS 2362 kcal (Supplement £35)

300g, dry-aged Black Angus Rib-eye, St Ewes fried egg  
peppercorn sauce, rosemary & garlic chips

T-BONE (for two) 4270 kcal (Supplement £45 per person)

1kg, 42 day dry-aged, grass-fed Charolais T-Bone  
baby gem, chips, peppercorn sauce

### 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

### IN ADDITION

CHIPS (vg) 1011 kcal

Rosemary and garlic salt

MIXED LETTUCE (v) 39 kcal

Vinaigrette

EGGS (v) 128 kcal

Two St Ewes poached eggs

7

6

4

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.