

BRUNCH MENU

2 COURSES £38 - 3 COURSES £43

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 416 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

MUSHROOM (vg) 438 kcal

Sautéed forestiere mushrooms, pickled shimejis
fines herbes salsa verde, sourdough bread

DOUGHNUT 1760 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) 604 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) 661 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 1390 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

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) 803 kcal

Rice flour gnocchi, sautéed wild mushrooms,
caramelised Jerusalem artichoke, persillade

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) 5032 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) 361 kcal

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

POSSET (v) 892 kcal

Bergamot set cream posset, Italian meringue, madeleine

BANANA BREAD 972 kcal

Warm banana bread, Biscoff crumble, caramelised banana
vanilla mascarpone Chantilly

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) 159 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.