

# BRUNCH MENU

## 2 COURSES £38 - 3 COURSES £43

WINTER PARTNERSHIP



ADD BOTTOMLESS PIPER-HEIDSIECK  
& BELLINI / ROSSINI / APEROL SPRITZ  
£30 PER PERSON

### 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*

CHEESECAKE (v) 573 kcal

*Blueberry cheesecake, vanilla, lime, mint*

BANANA BREAD (v) 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*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.