

BRUNCH MENU

2 COURSES £38 - 3 COURSES £43

AVAILABLE ONLY SATURDAY AND SUNDAY 12-16

INVISIBLE CHIPS

CHARITY DONATION TO 'HOSPITALITY ACTION'

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ADD BOTTOMLESS

£30 PER PERSON

BUBBLES/ BELLINIS/ ROSSINIS APEROL SPRITZ

FIRST BITES

TIROPITA (v) 772 kcal

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

WAFFLE (v) 871 Kcal

Buttermilk waffle, 63°c St Ewes egg
Wye valley asparagus, hollandaise sauce

RÖSTI 591 kcal

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

OPEN SANDO (vg) 438 kcal

Grilled peppers, caponata chutney, pickled shimejis
fines herbes salsa verde, sourdough bread

DOUGHNUT 1835 kcal

Warm sugared Doughnut, pork bacon lardons
sriracha & honey glaze, watercress

POLENTA (vg) 913 kcal

Fried harissa polenta, smoked cucumbers,
basil pesto mayonnaise

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

THE MUFFIN 1714 kcal

Toasted English muffin, streaky bacon, Scottish scallops
American cheese, black pudding crumble, bayou sauce

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, plant based Nduja and burrata
smoked sundried tomatoes, artichoke, persillade

STEAK, EGG & CHIPS 2383 kcal (Supplement £35)

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

T-BONE (for two) 5084 kcal (Supplement £45 per person)

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

SWEET BITES

PINA COLADA (vg) 342 kcal

Coconut panna cotta, banana and passion fruit sorbet
hibiscus, blood orange, chilled citrus consommé

RASPBERRY KISS 513 kcal

Raspberry crèmeux, passion fruit, mango compote

CRÈME BRULEE (v) 473 kcal

Baileys Irish cream infused crème brûlée, house biscotti

BLACK FOREST (v) 361 kcal

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

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

7

MIXED LETTUCE (v) 39 kcal

Vinaigrette

6

EGGS (v) 159 kcal

Two St Ewes poached eggs

4

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.