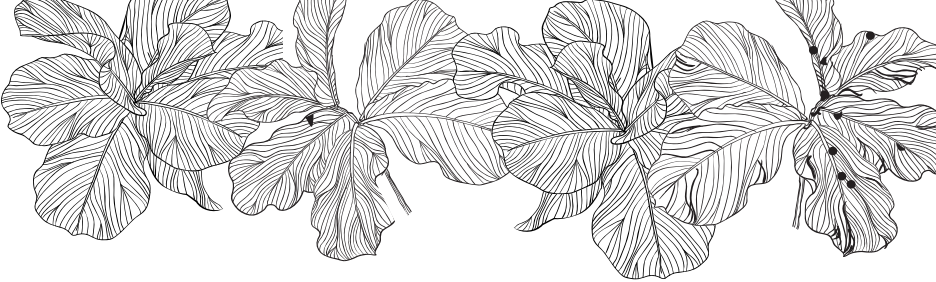


BRUNCH MENU
2 COURSE £38 - 3 COURSE £43
AVAILABLE ONLY SATURDAY AND SUNDAY 12-16



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 Egg (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 Tostie 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

Strawberry (v) 521 kcal
Elderflower strawberry, vanilla mascarpone cream, genoise sponge

Raspberry Kiss 513 kcal
Raspberry crèmeux, passion fruit, mango compote

Mousse (v/vg) 463 kcal
54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet

Black Forest (v) 361 kcal
Chocolate choux bun, Morello cherry sorbet
chantilly cream, Amarena cherries

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 7
Rosmey and garlic salt

Mixed Lattuce (v) 39 kcal 6
Vinegrette

Eggs (v) 159 kcal 4
Two St Ewes poached eggs

