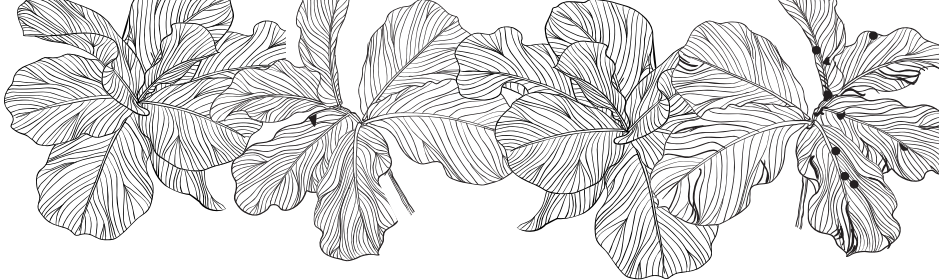


BRUNCH MENU
2 COURSE £38 - 3 COURSE £43
AVAILABLE ONLY SATURDAY AND SUNDAY 12-16



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 *(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

