

BRUNCH MENU

2 COURSE £38 - 3 COURSE £43

Add Bottomless
£30 Per Person
Bubbles / Bellinis / Rossinis /Aperol Spritz

First Bites

Tiropita *(v)*
Baked feta, crispy filo pastry, chilli and orange honey
charred pepper ketchup, sesame

Waffle *(v)*
Buttermilk waffle, 63°c St Ewes egg
Wye valley asparagus, hollandaise sauce

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

Open Sando *(vg)*
Grilled peppers, caponata chutney, pickled shimejis
fines herbes salsa verde, sourdough bread

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

Polenta *(vg)*
Fried harissa polenta, smoked cucumbers,
basil pesto mayonnaise

Croquettes *(v)*
Aged Montgomery cheddar and black truffle croquettes
smoked tomato chutney

Caviar *(Supplement £40)*
King’s Oscietra caviar, St Ewes scrambled eggs
Rosemary and garlic focaccia soldiers

Second Bites

Turkish Egg *(v)*
St Ewes poached eggs, citrus yoghurt, dill
apricot harissa, sunflower seed dukkah, pitta

Prawn Toast
Sesame king prawn brioche, chilli, ginger, spring onion
cucumber & melon salad, sesame mayonnaise

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

Lobster Bun
Native lobster and prawns, sambal cocktail sauce
smoked tomatoes, baby gem, brioche bun

Birria Toastie
5-hour slow cooked Ox cheek, Birria marinade
smoked applewood cheddar, garlic brushed toast

Tempura Cauliflower *(vg)*
Crispy glazed cauliflower, sesame seeds
coconut yoghurt, cucumber, dressed leaves

Gnocchi *(vg)*
Rice flour gnocchi, plant based Nduja and burrata
smoked sundried tomatoes, artichoke, persillade

Steak, Egg & Chips *(Supplement £35)*
300g, dry-aged Black Angus Rib-eye, St Ewes fried egg
peppercorn sauce, rosemary & garlic chips

T-Bone *(For two) (Supplement £45 per person)*
1kg, 42 day dry-aged, grass-fed Charolais T-Bone
baby gem, chips, peppercorn sauce

Sweet Bites

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

Raspberry Kiss
Raspberry crémeux, passion fruit, mango compote

Mousse *(vg)*
54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet

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

Banana Bread *(v)*
Warm banana bread, Biscoff crumble, caramelised banana
vanilla mascarpone Chantilly

Affogato *(v)*
Vanilla ice cream, chilled espresso espuma, meringue
coco nib tuille, Kahlua

In Addition

Chips *(vg)* 7
Rosmey and garlic salt

Mixed Lattuce *(v)* 6
Vinegrette

Eggs *(v)* 4
Two St Ewes poached eggs

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. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.