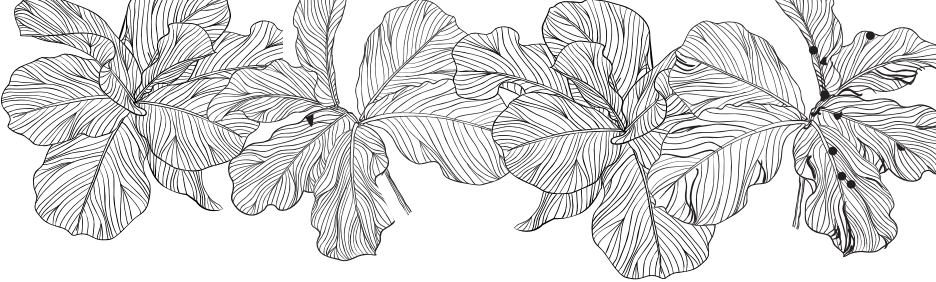


BRUNCH MENU  
2 COURSE £38 - 3 COURSE £43  
AVAILABLE ONLY SATURDAY AND SUNDAY 12-16



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

First Bites

**Tiropita** 772 kcal (v)  
Baked feta, crispy filo pastry, chilli and orange honey  
charred pepper ketchup, sesame

**Waffle** 1632kcal (v)  
Buttermilk waffle, poached St Ewes egg  
courgette gremolata, hollandaise sauce

**Rösti** 422 kcal  
London oak-smoked salmon, potato rösti  
crème fraiche, lime, capers, dill, Avruga caviar

**Open Sando** 849 kcal (vg)  
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** 880 kcal (vg)  
Fried harissa polenta, smoked cucumbers,  
basil pesto mayonnaise

**Croquettes** 604 kcal (v)  
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** 661 kcal (v)  
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** 1036 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) 1094 kcal  
Rice flour gnocchi, plant based Nduja and burrata  
smoked sundried tomatoes, artichoke, persillade

**Steak, Egg & Chips** 2165 kcal ( Supplement £25)  
300g, dry-aged Black Angus Rib-eye, St Ewes fried egg  
peppercorn sauce, rosemary & garlic chips

**T-Bone** (For two) 4638 kcal ( Supplement £35 per person)  
1kg, 42 day dry-aged, grass-fed Charolais T-Bone  
baby gem, chips, peppercorn sauce

Sweet Bites

**Melba** 317 kcal (v)  
Strawberry & peach melba, vanilla chantilly, peach sorbet  
peach compote, elderflower hot honey, cassis tuille

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

**Tropical Chocolate Mousse** 524 kcal (vg)  
54% Chocolate mousse, passion fruit and mango compote,  
blackcurrant meringue, coconut and passion fruit sorbet

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

**Banana Bread** 972 kcal (v)  
Warm banana bread, Biscoff crumble, caramelised banana  
vanilla mascarpone Chantilly

**Crème Brûlée** 622 kcal (v)  
Vanilla Crème Brûlée, pistachio ice cream, orange sable biscuit

In Addition

<b>Chips</b> 1008 kcal (vg)	7
Rosmey and garlic salt	
<b>Mixed Lattuce</b> 39 kcal (v)	6
Vinegrette	
<b>Eggs</b> 159 kcal (v)	4
Two St Ewes poached eggs	

