

SAX AND THE CITY
2 COURSE 30.00 / 3 COURSE 35.00

Chandon Brut Mendoza, Argentina, NV	38.00
Moët & Chandon Brut Imperial NV	55.00
Nyetimber Rosé Sussex, England, NV	60.00
Moët & Chandon Rosé NV	70.00

EGGS
1 EGG AS STARTER / 2 EGGS AS MAIN COURSE

Benedict
soft poached eggs, blythburgh ham, muffin, hollandaise

Royale
soft poached egg, smoked salmon, muffin, hollandaise

Winter black truffle *v*
scrambled egg, toasted brioche

Savoury French toast *v*
french toast, grilled tenderstem broccoli pumpkin seeds, fried egg, apple syrup

Add crispy rare breed dry cure bacon 3.00
Our hen's eggs are Clarence court, rare breed burford brown

STARTERS

Heirloom tomato *v*
marinated, sourdough croutons, baby basil white balsamic

Kale *v*
grilled broccoli, yoghurt & garlic dressing pumpkin seeds, croutons, parmesan

Avocado *v*
grilled sourdough smashed avocado, kale crispy quinoa

Gravlax
Loch Duart salmon, pickled cucumber avocado, soda bread

MAINS

Risotto *v*
Jerusalem artichoke, saffron arborio rice

Sea Bream
spiced carrot puree, calva nero cabbage

Salmon
Loch Duart salmon, lentils stew, fresh herbs whole grain mustard

Hanger steak
green beans, Café de Paris butter, 200g

Duck
fried egg, hash potato, confit duck leg mustard dressing, watercress

Ribeye - 10.00 supplement
Aberdeen angus cross, 28 day dry aged, 300gr

DESSERTS

Chocolate fondant
pistachio ice cream, chocolate sauce

Floating island
roasted pineapple, vanilla sauce

Chilled rice
vanilla pudding, clementine jam, candied macadamia nuts

Chocolate custard
tart, salted caramel ice cream

Mango
milk chocolate, chai tea, dates & pecan nuts

French toast
vanilla & cinnamon french toast, passion fruit vanilla ice cream

Selection of 5 cheeses - 8.00 supplement
figs & fennel chutney, homemade crackers

SIDES

Pommes frites 4.50

rosemary Maldon salt

Mousseline 4.50

butter & cream

Brussels sprouts 6.00

parmesan & smoked bacon

Green beans 4.50

extra fine, tarragon

Baby gem 4.00

fresh horseradish, buttermilk



Feast your eyes



Life's a picnic

Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness

12.5% discretionary service charge will be added to your bill. Prices include VAT at 20%