

BRUNCH
2 COURSE 37 |
3 COURSE 42

STARTERS

SMOKED SALMON 443 kcal
caper, dill, pearl onion, crème fraîche
lemon

TARTARE 225 kcal
hand cut beef fillet classically dressed
crème fraîche, crouton

DUCK LIVER 745 kcal | 6 supp |
au torchon, rhubarb, pistachio, brioche

CAULIFLOWER (v) 125 kcal
velouté, Beauvalse blue cheese, grape

BURRATA (v) 673 kcal
fennel, pickled cauliflower, hazelnut

HERITAGE TOMATO (vg) 224 kcal
olive tapenade, sun dried tomato, basil

APPETIZERS

BREAD & BUTTER 626 kcal 3

MAINS

SEA BASS 484 kcal
tomato, chorizo & butterbean stew

FISHCAKE 773 kcal
smoked haddock & cod fishcake, mashed peas
beurre blanc, dill pickle

STEAK & EGG 854 kcal
grilled rump steak, fried egg, pomme Anna
Café de Paris butter

AVOCADO BENEDICT (v) 338 kcal
crushed avocado, poached egg, hollandaise, English muffin

FLORENTINE (v) 276 kcal
spinach, poached egg, hollandaise, English muffin

AUBERGINE (vg) 245 kcal
miso glaze, pickled shallot, piccola pepper & chevril

DESSERTS

FRENCH TOAST (v) 419 kcal
cinnamon, chocolate ice cream, RumChata
custard sauce

CUSTARD (v) 675 kcal
tart, nutmeg, salted caramel ice cream

CHOCOLATE (v) 445 kcal
iced nougat, walnut, clementine, whiskey

CRÈME BRÛLÉE (v) 466 kcal
vanilla & bergamot, shortbread

MANGO (vg) 460 kcal
tarte tatin, passion fruit, jasmine tea ice cream

ICE CREAM & SORBET (2 scoops)
vanilla 186 kcal, chocolate 181 kcal, salted caramel 185 kcal
pomegranate 37 kcal, rhubarb 37 kcal, pistachio (vg) 151 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

(Please be aware that this is a sample menu)