

BRUNCH
2 COURSE 37
3 COURSE 42

STARTERS

SMOKED SALMON 344 kcal
caper, dill, crème fraiche, lemon

TARTARE 227 kcal
hand cut beef rump classically dressed
croutons

DUCK LIVER 783 kcal | 6 supp |
au torchon, rhubarb, pistachio, brioche

BURRATA (v) 603 kcal
fennel, pickled cauliflower, hazelnut

SPRING SALAD (v) 206 kcal
English asparagus, sugar snap peas, radish
green goddess dressing

APPETIZERS

BREAD & BUTTER 626 kcal 3

MAINS

SEABASS 389 kcal
chickpeas, chorizo, tomato sauce

OCTOPUS 517 kcal
ajo blanco, salsa verde, marcona almond

STEAK & EGG 654 kcal
grilled rump steak, fried egg, new potato

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

FLORENTINE (v) 277 kcal
spinach, poached egg, hollandaise, English muffin

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

DESSERTS

FRENCH TOAST 355 kcal
vanilla, blackcurrant, peach, mascarpone

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

CHOCOLATE 444 kcal
ganache, raspberries, cardamom, chai tea

CRÈME BRÛLÉE (v) 467 kcal
strawberries, shortbread, hibiscus

ICE CREAM & SORBET (2 scoops)
vanilla 186 kcal, chocolate 181 kcal, salted caramel 185 kcal
pomegranate 183 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.