

# BRUNCH



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo 🌿 🍌	4 / each	<b>HOUSE BREAD</b> spiced butter & sea salt 🍌	9
<b>BACON WRAPPED DATES</b> linguça, Manchego, mustard 🌿	5.5 / each	<b>CORN RIBS</b> black garlic & fermented chilli 🌿 🍌	10
<b>NOCELLARA DEL BELICE &amp; KALAMATA OLIVES</b> 🍌	5	<b>CRISPY BBQ BEEF PUFFS</b> 🌿	9

## EGGS

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup			26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup 🍌 🍌			25
<b>TWO EGGS ~ ANY STYLE</b> sourdough toast, hand churned butter 🍌			11
<b>AVOCADO WAFFLE</b> poached eggs, Aleppo chillies 🍌 🍌			15
<b>COLOMBIAN EGGS</b> scrambled eggs, tomato & spring onions, sourdough toast, avocado 🍌			15
<i>add grilled chorizo</i>			6 / each
<i>add smoked salmon</i>			8 / each
<b>EGGS FLORENTINE</b> poached eggs, waffle, spinach, hollandaise, lemon zest 🍌			16
<b>SMOKED SALMON ROYALE</b> poached eggs, waffle, hollandaise, horseradish, chives			20
<b>DUCK BENEDICT</b> braised duck leg, waffle, poached eggs, hollandaise, sriracha			18
<b>ENGLISH BREAKFAST</b> Victorian sausage, two eggs ~ any style, dry cured bacon, roasted tomato, field mushrooms, hash brown, cheese scone			19.5
<b>VEGETARIAN BREAKFAST</b> two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, baked beans 🍌 🍌			18

## SAVOURY

<b>CAESAR SALAD</b> romaine lettuce, Parmesan cheese, Aleppo, brioche croutons 🍌			15
<i>add smoked chicken or hot smoked salmon</i>			6 / each
<b>SEARED GRASS-FED BEEF CARPACCIO</b> truffle emulsion, shallots, capers, pickled shimeji mushrooms			17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling & marmalade, brioche			21
<b>LOBSTER ROLL</b> spicy Marie Rose, brioche			21

## SWEET

<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings 🍌			21
<b>CRÈME BRÛLÉE FRENCH TOAST</b> berry compote 🍌			19.5
<b>FLUFFY PANCAKES</b> golden syrup, lemon 🍌			12
<b>CARAMELISED BANANA WAFFLE</b> housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch 🍌			16
<b>TORREJAS</b> maple caramel apples, cinnamon ice cream 🍌			14
<b>GREEK YOGHURT</b> homemade granola OR fresh berries & honey 🌿 🍌			8
<b>SEASONAL FRUIT SALAD</b> 🌿 🍌			9.5
<b>KEY LIME PIE</b> toasted marshmallow, crème fraîche ice cream 🍌			13
<b>FRESHLY BAKED PASTRIES</b> 🍌			8

## SIDES

<b>ROASTED TOMATO</b> 🌿 🍌	4	<b>BLACK PUDDING</b>	4
<b>FIELD MUSHROOM</b> 🌿 🍌	4	<b>DRY CURED BACON</b> 🌿	5
<b>HASH BROWNS</b> 🌿 🍌	4	<b>VICTORIAN SAUSAGE</b>	5
<b>CRUSHED AVOCADO</b> 🌿 🍌	4	<b>FRENCH FRIES</b> 🌿 🍌	7
<b>CHEESE SCONE</b> 🍌	4	<b>TRUFFLE &amp; PARMESAN FRIES</b> 🍌	10

## BRUNCH BEVERAGES

### JUICE

<b>FRESHLY SQUEEZED ORANGE</b>	7
<b>FRESHLY SQUEEZED PINK GRAPEFRUIT</b>	7
<b>PINK GRAPEFRUIT</b>	5
<b>APPLE</b>	5
<b>TOMATO</b>	5
<b>CRANBERRY</b>	5

### SOMETHING A LITTLE STRONGER

<b>MIMOSA</b> freshly squeezed orange juice, Champagne	17
<b>KIR ROYALE</b> crème de cassis, black currant reduction, Champagne	17
<b>BLOODY MARY</b> tomato, usual spices, choice of spirit	16

Executive Chef Jonathon Bowers

🌿 Gluten Free 🍌 Vegetarian 🍌 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 15% service charge will be added to the bill.