

# BRUNCH



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> Parmesan, black truffle mayo (GF) (V)	4 / each
<b>BACON WRAPPED DATES</b> chorizo, Manchego, mustard (V)	4 / each
<b>CORN 'RIBS'</b> fermented chilli BBQ sauce (GF) (V)	8
<b>BBQ-SPICED PIG EARS</b> (GF)	9

## CLASSICS

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	25
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom, fried duck egg, mustard maple syrup (V) (V)	24
<b>VEGETARIAN BREAKFAST</b> two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone (V) (V)	16
<b>SCOTTISH BREAKFAST</b> two eggs ~ any style, Cumberland sausage, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	18
<b>TWO EGGS ~ ANY STYLE</b> sourdough toast & hand churned butter (V)	7
<b>COLOMBIAN EGGS</b> scrambled eggs, tomato, spring onions, sourdough toast, avocado (V) <i>add grilled chorizo or smoked salmon</i>	12 4.5 / each
<b>AVOCADO WAFFLE</b> poached eggs, Aleppo chillies (V) (V)	13
<b>EGGS FLORENTINE</b> poached eggs, waffle, spinach, hollandaise, lemon zest (V)	14
<b>SALMON ROYALE</b> poached eggs, waffle, hollandaise, horseradish, chives	15.5
<b>DUCK BENEDICT</b> poached eggs, waffle, braised duck leg, hollandaise, sriracha	17.5

## SAVOURY

<b>DRY AGED BEEF BURGER</b> brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	16 2
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
<b>8HR BRAISED PORK BELLY</b> chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling, marmalade, brioche	17
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	23
<b>CHICKEN &amp; WAFFLE</b> Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25

## SWEETS

<b>SEASONAL FRUIT SALAD</b> (GF) (V)	7
<b>GREEK YOGHURT</b> homemade granola or fresh fruit (GF) (V)	8.5
<b>LEMON MERINGUE WAFFLE</b> lemon curd, Italian meringue, lemon sorbet, dill (V)	12
<b>DEEP FRIED MARS WAFFLE</b> hazelnut ice cream, fudge sauce (V)	12
<b>TORREJAS</b> maple caramel apples, cinnamon ice cream (V)	12
<b>CARAMELISED BANANA WAFFLE</b> homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (V)	13
<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings (V)	18

## SIDES

<b>FRENCH FRIES</b> (GF) (V)	6	<b>TRUFFLE &amp; PARMESAN FRIES</b> (GF) (V)	8
<b>HONEY BAKED CARROTS</b> almonds, greek yoghurt, salsa verde (GF) (V) (V)	6	<b>TENDERSTEM BROCCOLI</b> hummus, chilli crunch (GF) (V)	8
<b>GREEK SALAD</b> aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil (V)	9		

Executive Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) 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 12.5% service charge will be added to the bill.