BRUNCH

SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V) — 5 / each
GRAND PIG IN A BLANKET honey mustard glaze (GF) — 8 / each
NOCELLARA DEL BELICE & KALAMATA OLIVES (V) — 5
HOUSE BREAD spiced butter & sea salt (V) — 10
CORN RIBS black garlic & fermented chilli (GF) (VG) — 10
BBQ-SPICED PIG EARS (GF) — 9

EGGS

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup — 26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup (V) (VG) — 25
TWO EGGS ~ ANY STYLE sourdough toast, hand churned butter (V) — 11
AVOCADO WAFFLE poached eggs, Aleppo chillies (V) (VG) — 15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast, avocado (V) — 15
add grilled chorizo — 6 / each
add smoked salmon — 8 / each
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest (V) — 16
HARISSA POACHED EGGS labneh, soft herb salad, toasted pumpkin seeds, smoked chipotle dressing (*31g protein*) — 15
HOT SMOKED SEA TROUT jammy duck eggs, fresh cucumber & mint salad (*37.5g protein*) (GF) — 20
DUCK BENEDICT braised duck leg, waffle, poached eggs, hollandaise, sriracha — 18
ENGLISH BREAKFAST Elizabethan sausage, two eggs ~ any style, smoked streaky bacon, roasted tomato, field mushrooms, hash brown, homemade baked beans — 19.5
VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans (V) (VG) — 18

SAVOURY

CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons (V) — 16
add smoked chicken or hot smoked salmon — 6 / each
STEAK TARTARE & FRIED DUCK EGG sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing (*34g protein*) — 21
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche — 21
LOBSTER ROLL spicy Marie Rose, brioche — 21
DUCK DAWG duck smoked sausage, sauerkraut, pineapple ketchup, spicy Korean mayo — 16

SWEET

'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V) — 21
CRÈME BRÛLÉE FRENCH TOAST berry compote (V) — 19.5
PANCAKES select two toppings: seasonal berries, Chantilly cream, maple syrup, chocolate sauce, or bacon — 12
CARAMELISED BANANA WAFFLE housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch (V) — 16
PASSIONFRUIT & MANGO CHOUX BUN Chantilly cream, mango sorbet (V) — 13
GREEK YOGHURT homemade granola OR fresh berries & honey (GF) (V) — 8
SEASONAL FRUIT SALAD (GF) (VG) — 9 .5
BAKED ALASKA pistachio sponge, vanilla ice cream, torched meringue (V) — 12
FRESHLY BAKED PASTRIES (V) — 8

SIDES

ROASTED TOMATO (GF) (VG) — 4
FIELD MUSHROOM (GF) (VG) — 4
HASH BROWNS (GF) (VG) — 4
CRUSHED AVOCADO (GF) (VG) — 4
BLACK PUDDING — 4
SMOKED STREAKY BACON — 5
ELIZABETHAN SAUSAGE — 5
FRENCH FRIES (GF) (VG) — 10
TRUFFLE & PARMESAN FRIES (V) (GF) — 11

BRUNCH BEVERAGES

JUICE

FRESHLY SQUEEZED ORANGE — 7
FRESHLY SQUEEZED PINK GRAPEFRUIT — 7
APPLE — 5
TOMATO — 5
CRANBERRY — 5

SOMETHING A LITTLE STRONGER

MIMOSA freshly squeezed orange juice, Champagne — 17
KIR ROYALE crème de cassis, blackcurrant reduction, Champagne — 17
BLOODY MARY tomato, usual spices, choice of spirit — 16

Executive Chef Jonathon Bowers

(GF) Gluten Free (V) Vegetarian (VG) 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.