



Easter Brunch

Seafood, Salads, Cheese and Charcuterie

Spicy prawn cocktail - mini poke bowl - oysters - smoked salmon - fresh prawns - gravlax -

Devilled eggs - beetroot & orange salad, almond, lemon, chilli dressing - smoked chicken Caesar salad, quail egg, aged parmesan - caramelised carrots & spice

Cheese & charcuterie board

Dessert

Pecan tart - berries & vanilla cheesecake pot - cinnamon cross bun - chocolate fountain, waffle & topping - live crepe station

From The Kitchen

Smoked salmon

toasted croissant, poached egg, truffle hollandaise

Crispy duck bao bun

sauteed mushrooms, Japanese mayo, sriracha

Wagyu burger

bacon, lettuce, Koffmann fries

Shakshuka (v)

roasted red pepper, onions, paprika, coriander, yoghurt, egg, pitta

Lamb rump steak

red wine jus, pak choi

Spicy cauliflower (vg)

carrot purée, Asian glazed, crispy onion

£35

Vegetarian [V] | Vegan [VG] | Dairy Free [DF] | Gluten Free [GF]

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a 12.5% service charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.