



Brunch

Seafood, Salads, Cheese and Charcuterie

Spicy prawn cocktail - mini poke bowl - oysters - Belhavan smoked salmon - whole king prawns - gravlax -

Smoked duck breast, red chicory, molasses dressing - beetroot & orange salad, almond, lemon, chilli dressing - chicken Caesar salad, quail egg, aged parmesan - goats' cheese, truffle honey, grilled radicchio

Cheese & charcuterie board

Dessert

Whipped cheesecake ,strawberry compote - chocolate delice - waffle, chocolate sauce, vanilla panna cotta figs and candied walnut, Eve brunch cake

From The Kitchen

Steak frites

Pierre Koffman fries, crispy salad, peppercorn sauce

Crispy duck salad

ginger, sesame, orange and soy dressing

Crispy chicken

Kimchi waffle, red cabbage, Japanese mayo, homemade BBQ sauce

Croque monsieur

sourdough ,free range fried egg

Superfood salad

sherred kale, spicy nuts, cucumber, radish, alfa crees, avocado, orange soy dressing (vg, gf)

Spicy cauliflower

carrot purée, Asian glazed, crispy onion

£35

Brunch Drinks

Pocket Negroni, Freezer Martini, Pink Gin Spritz

£20

(maximum 4 drinks per person)

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.