

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V) 4 / each	HOUSE BREAD spiced butter & sea salt (V) 8.5
BACON WRAPPED DATES linguica, Manchego, mustard (GF) 4.5 / each	CORN RIBS black garlic & fermented chilli (GF) (V) 9
NOCELLARA DEL BELICE & KALAMATA OLIVES (V) 5	BBQ-SPICED CRISPY PIG EARS (GF) 9

EGGS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup 26
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V) 24
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter (V) 10
AVOCADO WAFFLE poached eggs, Aleppo chillies (V) (V) 15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast & avocado (V) 15 <i>add grilled chorizo or smoked salmon</i> 4.5 each
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest (V) 16
SMOKED SALMON ROYALE poached eggs, waffle, hollandaise, horseradish, chive 18
DUCK BENEDICT braised duck leg, waffle, poached eggs, hollandaise, sriracha 18
ENGLISH BREAKFAST victorian sausage, two eggs ~ any style, dry cured bacon, roasted tomato, field mushrooms, hash brown, cheese scone 18
VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, baked beans (V) (V) 18

SAVOURY

CAESAR SALAD romaine lettuce, Parmesan, Aleppo, brioche croutons (V) 15 <i>add smoked chicken or hot smoked salmon</i> 6 / each
ANGUS BEEF TARTARE shallot, parsley, capers, crispy sourdough, egg yolk 17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade brioche 18
LOBSTER ROLL spicy Marie Rose 21

SWEET

'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V) 18
CRÈME BRÛLÉE FRENCH TOAST berry compote (V) 18
CARAMELISED BANANA WAFFLE housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch (V) 15
TORREJAS maple caramel apples, cinnamon ice cream (V) 14
GREEK YOGHURT homemade granola OR fresh berries & honey (GF) (V) 8
SEASONAL FRUIT SALAD (GF) (V) 9
LEMON MERINGUE TART lemon thyme ice cream (V) 13
FRESHLY BAKED PASTRIES (V) 8

SIDES

ROASTED TOMATO (GF) (V) 4	BLACK PUDDING 4
FIELD MUSHROOM (GF) (V) 4	DRY CURED BACON (GF) 5
HASH BROWNS (GF) (V) 4	VICTORIAN SAUSAGE 5
CRUSHED AVOCADO (GF) (V) 4	FRENCH FRIES (GF) (V) 7
CHEESE SCONE (V) 4	TRUFFLE & PARMESAN FRIES (V) 10

BRUNCH BEVERAGES

JUICE

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

SOMETHING A LITTLE STRONGER

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

Corporate Chef Maxwell Terheggen

(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 14% service charge will be added to the bill.

