



Brunch Sharing Menu

Signature Selection - £45 per person



Premium Selection Upgrade - £55 per person

Served family style down the center of the table for you and your guests to share and enjoy, our signature sharing selection includes many of the dishes from the main menu, whilst the premium upgrade option includes some extra indulgent treats

SELECTION OF FRESHLY BAKED PASTRIES (v)

croissant, pain au chocolat, pain aux raisins

BACON WRAPPED DATES linguiça, Manchego, mustard



CORN RIBS spicy sticky sauce (v)

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SPICY OX CHEEK DOUGHNUT apricot jam, smoked paprika sugar

CONGEE (V) soy cured duck egg, spring onion, ginger, hazelnuts, hot sauce

SPICED CHANA (v) poached hen's egg, cumin flatbread



LOBSTER COCKTAIL Mary rose sauce, horseradish, Exmoor caviar

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DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup



COLOMBIAN EGGS (v)

scrambled eggs, tomato & spring onions, sourdough toast & avocado

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CARAMELISED BANANA WAFFLE (V)

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch



SEASONAL FRUIT SALAD (V)



FILTER COFFEE & TEA house selection

Executive Chef Elliott Grover

This is a sample menu and may change due to seasonal ingredients and availability.

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.