

BRUNCH



BOTTOMLESS BRUNCH 25pp
choice of
Bloody Mary, Bellini, Mimosa, Kir Royale

SNACKS

BBQ-SPICED CRISPY PIG EARS 7

HOUSE BREAD (v) 5
spiced butter & sea salt

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

CORN RIBS (vg) 6
spicy sticky sauce

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5



EGGS

DUCK & WAFFLE 20

crispy leg confit, fried duck egg, mustard maple syrup

COLOMBIAN EGGS

 (v) 12

scrambled eggs, tomato & spring onions, sourdough toast & avocado
add grilled chorizo or smoked salmon 4.5 each

ENGLISH BREAKFAST 16

victorian sausage, two eggs – any style, dry cured bacon, mustard
crumbed tomato, field mushrooms, hash brown, sourdough toast

DUCK EGG EN COCOTTE 13

wild mushrooms, Gruyère, truffle, soldiers

TWO EGGS ~ ANY STYLE

 (v) 8

sourdough toast & hand churned butter

EGGS FLORENTINE

 (v) 15

poached hen's egg, waffle, spinach, hollandaise, lemon balm

SMOKED SALMON ROYALE 15

poached hen's egg, waffle, hollandaise, horseradish, chive
add 10g Exmoor Caviar 24

DUCK BENEDICT 15

braised duck leg, waffle, hen's egg, hollandaise & sriracha

DUCK CONGEE 15

confit duck, egg, spring onion, ginger, hazelnuts, hot sauce



SAVOURY

CORNISH CRAB 18

brown crab mayonnaise, farmhouse soldiers

BBQ BEANS ON TOAST

 (v) 14

feta, chives

PUY LENTILS

 (v) 10

spinach, sweet onion, organic yoghurt, miso & nasturtiums

FOIE GRAS CRÈME BRÛLÉE 14

pork crackling & marmalade brioche

SPICY OX CHEEK DOUGHNUT 13

apricot jam, smoked paprika sugar

LOBSTER COCKTAIL 26

Marie Rose sauce, horseradish, Exmoor caviar

GRILLED OCTOPUS 14

potatoes, chorizo, capers, lemon

ROASTED SEABASS 29

soft herbs, lemon

AUTUMN SQUASH RISOTTO

 (v) 16

crispy sage, Montgomery Cheddar, pumpkin seeds

VEGAN CONGEE

 (vg) 14

tofu, spring onion, ginger, hazelnuts, hot sauce



SWEET

'THE FULL ELVIS'

 (v) 16

PBJ, caramelised banana, Chantilly cream,
all the trimmings

TORREJAS

 (v) 14

maple caramel apples, cinnamon ice cream
(serves two)

GREEK YOGHURT

 (v)

homemade granola 8
golden raisins, pine nuts, date molasses 8

SEASONAL FRUIT SALAD

 (v) 8

FRESHLY BAKED PASTRIES

 (v) 7

strawberry and almond square, croissant, toffee swirl

CARAMELISED BANANA

 (v) 13

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

LEMON MERINGUE WAFFLE

 (v) 12

lemon curd, Italian meringue, lemon
sherbet ice cream, dill

CHOCOLATE FONDANT

 (v) 10

peanut butter ganache, vanilla ice cream,
praline crunch



SIDES

STEAMED CABBAGE

 (v) 7

shallots

SLOW ROASTED PEPPERS

 (v) 7

courgette, basil, capers

FOIE GRAS 9

STEAMED PURPLE SPROUTING BROCCOLI

 (vg) 7

Executive Chef Elliott Grover

ISLE OF WIGHT TOMATO SALAD

 (vg) 7

Sarson's vinegar, lovage

FRENCH FRIES 7

rosemary salt

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

LIBATIONS

MIMOSA 15

freshly squeezed orange juice, Champagne

BLOODY MARY 14

tomato, usual spices, citrus, your choice of spirit

KIR ROYALE 14

Crème de cassis, blackcurrant reduction, Champagne

CHAMPAGNE

served by 125ml Glass / 750ml Bottle

NV TAITTINGER, BRUT RESERVE, REIMS 14.5 / 87

NV TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS 18.5 / 110

NV TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS 22.5 / 130

Sommelier Selections

served by 175ml / 400ml / 750ml

WHITE		GLS	CARAFE	BTL
2018	ALBERT BICHOT, CHABLIS, BURGUNDY, FRANCE	15	34.5	68
2019	COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11.5	28	50
2019	MAISON BELENGER, IGP COTES DE GASCOGNE BLANC, LANGUEDOC-ROUSSILLON, FRANCE	8.5	19	35
2018	DOMINGO MARTIN, ALBARINO, RIAS BAIXAS, GALICIA, SPAIN	10	24	42
2019	PONTE DEL DIAVOLO, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	11.5	28	50
2018	EL MURÓ, MACABEO, CARIÑENA, ARAGON, SPAIN			28
2018	PRODUTTORI DEL GAVI, IL TUFFOLO, GAVI, PIEDMONT, ITALY			45
2017	DOMAINE FOUASSIER, SANCERRE, CLOS PARADIS, LOIRE, FRANCE			58
ROSÉ		GLS	CARAFE	BTL
2019	DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	10.5	24	45
2018	CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE			76
RED		GLS	CARAFE	BTL
2019	LES COTILLES, PINOT NOIR, VIN DE FRANCE, FRANCE	10.5	24	45
2018	SAINT COSME, CÔTES DU RHÔNE, RHÔNE, FRANCE	11	25.5	47
2017	ALTOS DE JOSE IGNACIO, TANNAT RESERVE, URUGUAY	12.5	29	54
2019	BIBI GRAETZ CASAMATTA, SANGIOVESE, TUSCANY	10.5	24	45
2018	FAMILIA CASTANO, ORGANIC MONASTREL, MURCIA, SPAIN	8.5	19	35
2017	FEUDO ARANCIO, NERO D'AVOLA, SICILIA IGT, SICILY			36
2016	DOMAINE COMBIER, CROZES HERMITAGE, RHONE, FRANCE			64
2017	MAGISTER, BARBERA D'ASTI SUPERIORE, NIZZA, PIEMONTE, ITALY			59
2016	TRUCHARD, CABERNET SAUVIGNON, CARNEROS, NAPA VALLEY, CALIFORNIA			89