



BRUNCH

SNACKS

BBQ-SPICED CRISPY PIG EARS 6

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5

HOUSE BREAD (v) 6
spiced butter & sea salt

BACON WRAPPED DATES 3.5 / each

CRISPY POLENTA (v) 3 / each
Parmesan & truffle

CORN RIBS (v) 6
spicy sticky sauce

BELGIAN WAFFLES

'THE FULL ELVIS' (v) 16
PBJ, caramelised banana, Chantilly cream,
all the trimmings

CARAMELISED BANANA (v) 12
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

BLUEBERRY WAFFLE (v) 12
fresh blueberries, violet ice cream, Greek yoghurt
and lemon jam

LIBATIONS

MIMOSA

freshly squeezed orange juice, Champagne
15

BLOODY MARY

tomato, usual spices, citrus, your choice of spirit
14

CLARIFIED BLOODY MARIA

Arette tequila, Noilly Prat dry vermouth, clarified Bloody Mary.
14

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

EGGS

DUCK EGG EN COCOTTE (v) 13
wild mushrooms, Gruyère, truffle, soldiers

COLOMBIAN EGGS (v) 11
scrambled eggs, tomato & spring onions,
farmhouse loaf & avocado
add grilled chorizo or smoked salmon
4.5 each

DUCK BENEDICT 15

braised duck leg, waffle, hen's egg & Sriracha

SPICED DHAL (v) 10

poached hen's egg, fresh coriander,
flatbread, sumac

TWO EGGS ~ ANY STYLE (v) 8

farmhouse loaf & hand churned butter

SMOKED SALMON ROYALE 14

hen's egg, waffle, horseradish & chives

EGGS FLORENTINE (v) 14

waffle, poached hens egg, spinach,
hollandaise and lemon balm

FAVOURITES

DUCK & WAFFLE 18

crispy leg confit, fried duck egg, mustard maple syrup

HOJICHA STEM GREEN TEA PAIRING 6

created to complement the Duck & Waffle, made from
Japanese Hojicha stems & bachelor button flowers

ENGLISH BREAKFAST 16

lincolnshire sausage, two eggs - any style, dry cured bacon, plum tomato,
field mushroom, hash brown, Cheddar & buttermilk scone

DUCK CONGEE 15

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

SAVOURY

PUY LENTILS (v) 10

spinach, sweet onion, organic yoghurt, miso & nasturtiums

FOIE GRAS CRÈME BRÛLÉE 13

pork crackling & marmalade brioche

BEETROOT FONDANT (v) 10

whipped goat cheese, beet leaves and horseradish

BRAISED WHITE ENDIVE (v) 7

orange, honey cress and balsamic vinegar

SPICY OX CHEEK DOUGHNUT 12

apricot jam, smoked paprika sugar

BURRATA & HERITAGE TOMATOES (v) 16

strawberry balsamic sorbet, watercress

SWEET

CHOCOLATE FONDANT (v) 10

peanut butter ganache, vanilla ice cream, praline crunch

TORREJAS (v) 14 (serves two)

maple caramel apples, cinnamon ice cream

GREEK YOGURT (v)

homemade granola 7

golden raisins, pine nuts, date molasses 8

FRESHLY BAKED PASTRIES (v) 7

croissant, pain au chocolat, pain au raisin

HOMEMADE BISCUITS (v) 5

gim gam, ginger nut, lemon puff, Viennese whirl

BLACK CHOCOLATE AFTERNOON TEA PAIRING 4.5

created to complement our Homemade Biscuits,
this blended bespoke tea is made from cocoa, coconut & black tea

FOR THE TABLE

GNOCCHETTI SARDI (v) 18

romesco sauce, toasted walnuts and walnut pesto, homemade ricotta and basil

ROASTED AUBERGINE (v) 18

mix bean cassoulet, baby spinach and chimichurri salsa

ROASTED PLAICE (for 2) 46

beurre noisette, sea buckthorn and sea vegetables

38 DAY AGED 500G ANGUS BONE-IN RIB-EYE (for 2) 43

OR **CHATEAUBRIAND** 700g (for 2-3) 75

choice of 2 sauces: chimichurri, green peppercorn, roquefort, wood sorrel béarnaise

WHOLE ROASTED CORN FED CHICKEN (for 2-3) 45

ratte potatoes, summer greens and herbs

SALT MARSH LAMB CHOPS 29

wild fennel, seaweed tapenade and jus

Executive Chef Daniel Barbosa

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.

Sommelier Selections

served by 175ml / 400ml / 750ml

WHITE	GLS	CARAFE	BTL
2018 HERDADE DO ESPORAO, PÉ BRANCO, ALENTEJO, PORTUGAL	7.5	17.5	33
2018 COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11.5	28	50
2017 MAISON BELENGER, IGP COTES DE GASCOGNE BLANC, LANGUEDOC-ROUSSILLON, FRANCE	8.5	19	35
2017 DOMINGO MARTIN, ALBARINO, RIAS BAIXAS, GALICIA, SPAIN	10	24	42
2017 KELLEREI-CANTINA, PINOT BIANCO, ANDRIAN, ALTO ADIGE, ITALY	12.5	29	54
2017 EL MURÓ, MACABEO, CARIÑENA, ARAGON, SPAIN			28
2017 PRODUTTORI DEL GAVI, IL TUFFOLO, GAVI, PIEDMONT, ITALY			45
2016 DOMAINE FOUASSIER, SANCERRE, CLOS PARADIS, LOIRE, FRANCE			58
ROSÉ	GLS	CARAFE	BTL
2017 DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	10.5	24	45
2018 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE			76
RED	GLS	CARAFE	BTL
2017 LES COTILLES, PINOT NOIR, VIN DE FRANCE, FRANCE	10.5	24	42
2017 SAINT COSME, CÔTES DU RHÔNE, RHÔNE, FRANCE	11	25.5	47
2017 ALTOS DE JOSE IGNACIO, TANNAT RESERVE, URUGUAY	12.5	29	54
2010 GRAN DUCAY, GRAN RESERVA TINTO, CARINENA, ARAGON, SPAIN	9.5	22.5	41
2018 HERDADE DO ESPORAO, PÉ TINTO, ALENTEJO, PORTUGAL	7.5	17.5	33
2017 PAUL MAS, VALMONT, GRENACHE, LANGUEDOC, FRANCE			36
2014 CONTUCCI, VINO NOBILE DI MONTEPULCIANO, TUSCANY, ITALY			79
2016 DOMAINE COMBIER, CROZES HERMITAGE, RHONE, FRANCE			64
2014 LUCIEN LARDY, 'LES CHENES', FLEURIE, BEAUJOLAIS, FRANCE			69
2014 BODEGA CATENA ZAPATA, MALBEC, CATENA ALTA, HISTORIC ROWS, MENDOZA ARGENTINA			95

* Full Wine List available upon request. Wines subject to availability.
 125ml available upon request
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