

BRUNCH

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Homemade game & foie gras terrine, pickled onions, toast
Steamed organic welsh egg, aubergine coulis, shiitake (v)
Scallops Tartare, beetroot, granny smith apple, horseradish cream
Organic Pugliese burrata, grilled peach, basil, cucumber, melba toast (v)
Beef carpaccio, green olive puree, lemon dressing, rocket, parmesan

MAINS

British Wagyu brunchger, egg, roastie potato, bacon, mushroom
Crispy egg Royal, Maldon hot smoked salmon, wasabi hollandaise
Fresh casarece pasta, cherry tomatoes, lemon, black olives, parmesan (v)
Cod marinated in mirin, courgette purée, courgette flower, ricotta, pepper sauce
Roasted duck breast, Questches, Damson, sweet potato puree

SIDES

Market vegetables, mash or triple-cooked chips

add £4.00

SWEETS

Ask us for today's list of artisan cheeses
Glass jar of Tiramisu, coffee jelly and salty chocolate crumble
Homemade choux pastry, caramel & passion fruit, candied peanuts, mango sorbet
Blackberries & cream cheese tart, raspberry sorbet
Almond and lime sponge cake, homemade nutella, candied hazelnuts, vanilla ice cream
Selection of homemade Ice cream and sorbets

Served from 12:00 to 14:00 (last order) on Saturdays, Sundays and Bank Holiday. Bottomless Prosecco is available for 2 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill. Reservations are subject to availability. Price includes VAT. A discretionary 12.5% service charge will be added to your final bill.

Meat weights are approximate uncooked weights. (v) Suitable for vegetarians. Fish dishes may contain bones or shells.
Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.