
BOTTOMLESS BRUNCH £ 49.00

3 COURSES + BOTTOMLESS PROSECCO

TO START

Tiger prawn tempura, avocado, little gem, lime

Seabream and smoked salmon tartare, yuzu, coconut milk and mango

Heirloom tomato salad, gin & tomato granite, juniper, lemon thyme

Steamed hen's egg, confit red peppers, British cured ham, oatmeal tuile

Veal & pork terrine, dry apricots, capers, toast

TO FOLLOW

English grass fed beef skirt, organic fried eggs, roastie potatoes for 2 to share

Crispy egg royale, hot smoked salmon from Maldon, light wasabi hollandaise

English pea risotto, mint, parmesan emulsion

Seared cod on beans, chorizo, parsley, ginger glaze

Seared Merrifield farm duck breast, loquats, almonds emulsion

TO FINISH

Ask us for today's list of artisan cheeses from Paxton and Whitfield

Paris-Brest, choux pastry, praline mousse

Seasonal tart

Raspberry and vanilla jar

Homemade Nutella, whipped mascarpone waffle

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.