

37 B

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45
BOTTOMLESS PROSECCO OR HOUSE WINE
(WHITE OR RED) £19



STARTERS

Salmon sushi with dashi broth *Sulphites, Dairy, Soya, Fish*

Egg Kadaif, watercress puree, Alsace bacon *Dairy, Gluten, Egg*

Jerusalem artichoke soup & Mozzarella di bufala *Dairy, Nuts*

MAINS

Organic chicken supreme, parsnip puree, Girolles & Shitake mushrooms. *Gluten, Sulphites, Dairy*

Cod, spring green garden *Dairy, Fish*

Vol au Vent, organic sheep ricotta, Tropea onion & tomato *Sulphites, Gluten, Dairy, Egg*

DESSERTS

Ask us for today's selection of artisan cheeses from Paxton and Whitfield, honey and fresh bread *Gluten, Dairy*

Bokan chocolate sensation *Dairy, Egg, Gluten, Nuts*

Fraisier with vanilla parfait & strawberry sorbet *Dairy, Egg, Gluten, Nuts*

A selection of homemade ice cream & sorbets *Dairy*

SIDES

Homemade truffle & cheese fries **9.00**

Marinated sweet Romano pepper **8.00**

Mash potato **6.00**

Black truffle mash potato **9.00**

Roasted sweet baby corn **7.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Bookings available from 12:30 to 14:30 on Saturdays only. Bottomless Prosecco or Wine is available for 1.5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. 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.