

BRUNCH MENU



Snacks

Salted almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough toast, butter, apricot jam (v)	4

Small Plates and Eggs

Yoghurt, goji berry granola, honey, blackberries, mint (v)	6
Buffalo mozzarella, Oro Del Desierto olive oil, almond dukkah, croutons (v)	7
Avocado, two poached eggs, chilli, linseeds, pumpernickel (v)	8
Shakshuka, baked egg, coriander, sumac, buckwheat Tiger prawn / Merguez sausage	8

Large Plates

Banana pancakes, sour cream, berries, maple syrup	11
Hot-smoked salmon, kedgeree, poached egg, seaweed, keta roe	14
Mushrooms, sweet potato gnocchi, Pecorino, hazelnuts (v)	14
Banana pancakes, crispy duck leg, glazed apricots, maple gravy	15
4oz beef burger, brisket, smoked cheddar, baby gem, gherkins, house bbq sauce, fries	12.5
Buttermilk fried chicken burger, fermented cabbage slaw, spicy miso, fries	12

Sides and Extras

Egg	1.5	Herbed beans	3
Half avocado	2	Beef Merguez sausage	4
Hot-smoked salmon	4	Fries	3

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.