



BRUNCH MENU

Snacks

Salted almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough bread, butter, preserve (v)	4

Eggs and Small Plates

Avocado, two poached eggs, chilli, linseeds, pumpernickel (v)	8
'Broken-egg' omelette, charred broccoli, labneh, rose harissa (v)	7.5
Shakshuka; baked egg, Romero peppers, sumac, buckwheat, coriander (v)	8
Pulled beef hash, fried egg, buttermilk, green miso	9

Large Plates

Banana pancakes, labneh, berries, maple syrup (v)	11
Sweet potato gnocchi, mushrooms, chilli, Pecorino, pecan (v)	14
Confit duck leg, banana pancakes, maple gravy, fried egg	16.5
4oz beef burger, brisket, smoked cheddar, baby gem, gherkins, house bbq sauce, fries	12.5
Buttermilk fried chicken burger, fermented cabbage slaw, spicy miso aioli, fries	12

Sides and Extras

Egg	1.5	Fries	3
Half avocado	2	Herbed baked beans	3
Scottish smoked salmon	5.5		

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.