

BRUNCH MENU



Snacks

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

Eggs and Small Plates

Yoghurt, goji berry granola, honey, blackberries, mint (v)	6
Avocado, two poached eggs, chilli, linseeds, pumpernickel (v)	8
Shakshuka; baked egg, Romero peppers, sumac, buckwheat, coriander (v)	8

Large Plates

Banana pancakes, labneh, berries, maple syrup (v)	11
Kedgeree, roast salmon, poached egg, seaweed, keta roe	14
Sweet potato gnocchi, mushrooms, Pecorino, hazelnuts (v)	14
Banana pancakes, crispy duck leg, duck egg, 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	Fries	3
Half avocado	2	Maple roasted salmon	4.5

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.