



- BRUNCH IS SERVED IN OUR KITCHEN -

SNACKS

Pint of Crab Cakes / grapefruit mayonnaise	18.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	15.

SALADS

Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Spring Pea and Strawberry / green strawberry, ricotta salata, buttermilk and lemon dressing	21.
Wedge Salad / hard boiled egg, cherry tomato, bacon, avocado, blue cheese dressing	20.

BRUNCH

French Toast / smoked bacon, maple syrup	19.
Avocado Toast / lime, crisp green leaf salad, poached egg	19.
Buttermilk Fried Chicken & Waffles / scallion & cilantro sauce	18.
Truffled Farm Egg Omelette / American cheese, chervil hollandaise	26.
Eggs Royale / english muffin, smoked salmon, hollandaise, chives	24.
Double Decker / wagyu patty, house ground chicken patty, cheddar, english muffin	19.

MAINS

Dry Aged Hamburger / cabot cheddar, bacon, pickles, chips, churchill sauce	23.
Fish & Chips / minted mushy peas, tartar sauce	25.
Prime Beef Filet / 40 day dry aged, 10oz	49.
Squid Ink Linguine / lobster, samphire & basil sauce	33.
Mac & Cheese / wild mushroom, parmesan	25.

Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.

SIDES

Chips	10.
Creamed Spinach	
Haricot Verts / shallot vinaigrette	
Chilled Green Asparagus / cultured cream, timur	
Green Leaf Salad / green goddess dressing	

DESSERTS

“The Jammy Dodger” / chocolate, raspberry, salted peanuts	14.
Eton Mess / wild strawberry, olive oil cake & sorbet	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Sticky Toffee Pudding / rocky road, ginger ice cream, for 2	20.
Selection of Ice Cream & Sorbet	12.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.