



- BRUNCH IS SERVED IN OUR LOUNGE & CASUAL DINING AREA ONLY -

### SNACKS

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Bread & Butter / mini sourdough boule, salted cultured butter	3.5.
Blistered Shishitos / cactus sauce	12.
Charred Smashed Avocado / sweet potato crisps (vegan)	15.
London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber	15.

### SALADS

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Baby Gem Salad / green goddess dressing, fine herbs	17.
Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing	18.
Kale Salad / plum, green walnut, cider & buttermilk dressing	20.

*Add chicken \$9, shrimp \$12 or avocado \$5.*

### BRUNCH

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Cinnamon & Apple Granola / frozen yogurt	15.
Buttermilk Fried Chicken & Waffles / scallion & cilantro sauce	18.
French Toast / smoked bacon, maple syrup	19.
Avocado Toast / lime, crisp green leaf salad, poached egg	19.
Eggs Royale / english muffin, smoked salmon, hollandaise, chives	24.
Lobster Thermidor Omelette / American cheese, chervil hollandaise	26.

### MAINS

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Mac & Cheese / wild mushroom, parmesan	22.
Crab Risotto / cauliflower couscous, golden raisins, cilantro	25.
Double Decker Burger / American cheese, bacon, pickles, chips, churchill sauce	26.
Fish & Chips / minted mushy peas, tartar sauce	26.
Bone-In Filet / 40 day dry aged, 10oz	55.

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

### SIDES

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Chips	10.
Creamed Spinach	
Steamed Broccolini / hazelnut & hollandaise	

### DESSERTS

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Vermont Honey Flan / fennel pollen & wild strawberries	14.
Vanilla Custard / honeydew melon, flavors of gin & tonic	14.
Hazelnut Parfait / frangelico, chocolate sponge, praline	14.
Selection of Ice Cream & Sorbet	12.

### TO SHARE

Sticky Toffee Pudding / rocky road, ginger ice cream	20.
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