

# BRUNCH MENU

## ON TOAST

- Truffled Scrambled Eggs, Sourdough £19
- Avocado Bruschetta, Poached Eggs, Chilli Crisp, Fresh Herbs £18
- House Cured Salmon, Whipped Ricotta, Poached Eggs, Pickled Shallot, Sourdough £23
- Smoked Haddock Arnold Bennett, Focaccia, Worcestershire Sauce £20
- Thick Cut Smoked Bacon, Scrambled Egg, Sourdough £18
- Fig, Stracciatella, Thyme, Brioche, Honey £16

## SAVOURY

- Butter Poached Lobster Roll, Herb Aioli, Shallot, Sea Herbs, Caviar £35
- Grilled Baby Chicken, Piquillo Pepper, Coriander, Capers, Pedro Ximénez Vinegar \* £30
- Turkish Eggs Flatbread, Sucuk, Spiced Brown Butter, Labneh, Pickled Shallot & Guindilla £22
- Dressed Baby Gem, Parmigiano Reggiano & Anchovy Dressing, Pancetta, Soft Boiled Egg, Crouton £21
- Fried Chicken, Pressed Croissant, Bacon Jam, Dill Pickles, Chicken Fat Mayo £22
- Mixed Wild Mushrooms, Parmesan Cream, Sherry Vinegar, Focaccia £20

## SWEET

- Tiramisu French Toast, Chocolate Namelaka £16
- American-Style Pancakes, Pistachio Butter, Mixed Fruit, Shaved Chocolate £17
- Sweetened Labneh, Rhubarb, Blood Orange, Oat Crumble, Honey (Vg)\* £14

## SIDES

- Two Eggs Your Way \* £6
- House Cured Salmon \* £9
- Thick Cut Smoked Bacon or Turkey Bacon \* £7
- Silva Potato Rösti, Soured Cream, Herb Oil (Vg)\* £10
- Crushed Avocado (Vg)\* £6

Add Black Truffle £9

\* - Gluten free Vg - Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.