



Set Brunch Menu

STARTERS

Salmon Tartare

Fresh salmon, finally diced, with citrus dressing, fresh herbs, and diced avocado.

Rocket & Goat Cheese Salad

Peppery rocket with creamy goat cheese and a drizzle of honey vinaigrette.

Crispy Beef Arancini

Golden fried risotto balls filled with tender beef & parmesan, with black garlic mayo.

MAIN COURSES

Wild Mushroom on Toast

Sautéed wild mushrooms on toasted sourdough with a hint of truffle mayo.

Prawn Toast with Fried Egg

Crispy prawn toast topped with a runny fried egg, chili, and fresh herbs.

Fried Chicken Burger

Juicy fried chicken with sweet chili sauce, pickled onion, lettuce, and tomato in a brioche bun.

DESSERTS

Warm Chocolate Brownie

Rich chocolate brownie served with creamy vanilla ice cream.

Lemon Tart with Baked Meringue

Zesty lemon tart topped with a golden baked meringue

Let us know of any allergies or dietary requirements in advance so we can accommodate accordingly.
£50 per person, minimum 10 guests, with a discretionary 12.5% service charge added to the final bill.

The menu is seasonal and may be subject to change.

Please confirm pre-orders at least one week prior; otherwise, a chef's selection will be provided