



# BRUNCH MENU

## 2 COURSES £38

## 3 COURSES £42

### FIRST BITES

TIROPITA (v) 772 kcal  
Baked feta, crispy filo pastry, chilli and orange honey  
charred pepper ketchup, sesame

OCTOPUS 416 Kcal  
Char-grilled octopus hot dog, caramelised onions  
anchovy mustard, crispy shallots, brioche roll

RÖSTI 422 kcal  
London oak-smoked salmon, potato rösti  
crème fraiche, lime, capers, dill, Avruga caviar

BRUSCHETTA (vg) 507 kcal  
Crushed heritage tomatoes, pickled shimeji mushrooms  
fines herbes salsa verde, sourdough bread

DOUGHNUT 1611 kcal  
Warm sugared Doughnut, pork bacon lardons  
sriracha & honey glaze, watercress

MOUNTAIN MEATBALLS (vg) 781 kcal  
Moving Mountain™ meatballs, tomato passata  
pickled chilli, piquillo peppers, grilled ciabatta

CROQUETTES (v) 601 kcal  
Aged Montgomery cheddar and black truffle croquettes  
smoked tomato chutney

### SECOND BITES

TURKISH EGGS (v) 644 kcal  
St Ewes poached eggs, citrus yoghurt, dill  
apricot harissa, sunflower seed dukkah, pitta

PRAWN TOAST 1266 kcal  
Sesame king prawn brioche, chilli, ginger, spring onion  
cucumber & melon salad, sesame mayonnaise

BENEDICT 1337 kcal  
Cornish white crab benedict, wilted spinach  
tarragon, grapefruit hollandaise

LOBSTER BUN 820 kcal  
Native lobster and prawns, sambal cocktail sauce  
smoked tomatoes, baby gem, brioche bun

NIÇOISE FLAT BREAD 1059 kcal  
14 Hills sourdough flat bread, yellowfin tuna mayonnaise,  
olive tapenade, green beans, red onion, fried jersey royals

BIRRIA TOASTIE 670 kcal  
5-hour slow cooked Ox cheek, Birria marinade  
smoked applewood cheddar, garlic brushed toast

TEMPURA CAULIFLOWER (vg) 852 kcal  
Crispy glazed cauliflower, sesame seeds  
coconut yoghurt, cucumber, dressed leaves

GNOCCHI (vg) 772 kcal  
Rice flour gnocchi, tenderstem broccoli, garlic  
pickled chillies, extra virgin olive oil, pine kernels

### SWEET BITES

PINEAPPLE (vg) 511 kcal  
Spiced poached pineapple, pear and lime compote  
banana and passionfruit sorbet

RASPBERRY KISS 539 kcal  
Raspberry crèmeux, passion fruit, mango compote

BLACK FOREST (v) 361 kcal  
Chocolate choux bun, Morello cherry sorbet  
chantilly cream, Amarena cherries

CRÈME BRULEE (v) 383 kcal  
Vanilla crème brûlée, apricot and raspberry

STRAWBERRY CHEESECAKE (v) 533 kcal  
Strawberry and elderflower, maple crumb, vanilla  
lime and mint

AFFOGATO (v) 403 kcal  
Vanilla ice cream, chilled espresso espuma, meringue  
coco nib tuille, Kahlua

### IN ADDITION

CHIPS (vg) 1011 kcal 7  
Rosemary and garlic salt

MIXED LETTUCE (v) 39 kcal 6  
Vinaigrette

EGGS (v) 128 kcal 4  
Two St Ewes poached eggs

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.