



BRUNCH

Choose 3 antipasti and a sharing main - 50 per 2 person sharing

Add 1/2 a bottle of champagne per person - 20 supplement

BREAKFAST

Coconut yoghurt

toasted pecan, dry fruit granola (N)(VE) - 7.5

Smoked salmon bagel

St Eme's scrambled egg, caviar (E)(F)(G)(L)(MI) - 12

Eggs Benedict/ Royale / Florentine

bacon / salmon / spinach

sourdough muffin, hash brown, duck fat hollandaise

(E)(G)(L)(MI)(S) - 9/12.5

Spinach and courgette frittata (E)(MI)(V) - 9

Piemonte toast

hazelnut praline, roasted banana (G)(E)(L)(TN)(MI)(V) - 7

SALADS

Rucola salad

Pine nuts, Pecorino, lemon (MI)(N) - 11 / 17

Frisé salad

shaved parmesan, roasted walnut,

apple, capers, herb croutons

(L)(MI)(S)(G)(N) - 10 / 16

ANTIPASTI

Grilled courgette

fresh milk ricotta salad (MI)(G)(L)(S)(V) - 5.5

Fritto misto (MI)(F)(CR)(G) - 6

Peperonata (VE) - 5

Baked Scamorza (MI)(G)(L)(S)(V) - 7

Sardine crostini

tomato, onion, garlic (G)(F)(S) - 5

MAINS

single portion/ for two to share

Roast free range chicken

garlic, rosemary, lemon, asparagus, rosti - 22/ 42

Cornish market fish

purple sprouting broccoli, sea herbs (F)(MI) - 27 / 53

Aubergine Parmigiana

tomato, basil (VE) - 21/ 40

DESSERTS

XOCO chocolate mousse *chocolate soil, mixed berries* (MI)(V) - 8

Smoked panna cotta fresh fruit (MI)(V) - 8

Fruit salad (V) - 7

Vanilla and black peppercorn ice cream (MI)(V) - 6

(S) Sulphites & Sulphur Dioxide (G) Gluten (TN) Tree Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs
(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

Please inform staff of any allergies.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.



BRUNCH COCKTAILS

Royal Bellini - 12

NV Bernard Remy Carte Blanche | Peach or Strawberry

Conduit Mimosa - 12

NV Bernard Remy Carte Blanche | Orange Juice | Orange Sugar

S.P.I.C.Y. - 12

Don Julio Blanco | Agave | Lime | Cucumber | Jalapeno

Blossom Spritz - 12

*St Germain Elderflower | Suze | Menthe Blanche
LE Soda Water | NV Bernard Remy Carte Blanche*

Amaro 50ml

Vecchio Amaro Del Capo | Calabria - 9

Amaro Lucano | Basilicata - 11

Amaro Staibano | Capri - 13

Amaro Nardini | Salento - 12

Grappa 50ml

Pilzer Grappa Di Moscato Giallo - 12

Marolo Grappa di Barbaresco Rabaja - 14

Allegrini Grappa di Recioto - 14

Allegrini Grappa di Amarone - 16

Donnafugata `Ben Rye` Grappa - 19

Capovilla Grappa di Ribolla Gravner - 21

SIGNATURE COCKTAILS

The Baller - 14

*Doghouse chilli & bacon vodka | Ketel One | Lemon
Olive Brine | Horseradish | Tomato Juice | Tabasco*

58 & Co White Negroni - 14

58 & Co Gin | Beesou Honey Aperitif | Belsazar Rosé

WhistlePig Old Fashioned - 16

*WhistlePig 10 Rye | WhistlePig Maple Syrup |
Parmesan*

Oaxaca Sour - 18

*Casamigos Mezcal | Strega | Lemon | Aquafaba
| Smoke*

Re-Fashioned - 15

*The Debt Collector 1yo Moonshine | J.W. Black
Bulleit Bourbon | Sour Cherry | Black Walnut Bitters*

Mar-Tree-Ni - 15

58 & Co Olive oil Vodka | Manzanilla Sherry | Sage

Al Fresco - 14

*Eminente 7yo Rum | Raspberry | Basil | Lemon
London Essence Soda Water*

NON ALCOHOLIC

N0.groni - 10

*Seedlip Garden 108 | Crossip Pure |
Wavelength Ruby Aperitif*

No B.V. - 10

*Seedlip Grove 42 | Wavelength Ruby Aperitif | Croppis
Dandy Smoke | Crossip fresh*

Royal Flush - 9

Crossip Berry | Real Darjeeling Sparkling Tea