

BAKERY, GRAINS & FRUIT

- Croissant 5
- Pain au chocolat 6
- Almond croissant 6
- Cardamom bun (inspired by Hart Bageri, Copenhagen) 6
- Lemon, blueberry and poppyseed loaf (gf) 8
- House granola - served with cow's soy, coconut or oat milk 8
- add berry compote and yogurt 4
- Yoghurt and fresh berries 8
- Fruit salad 8

EGGS

- Eggs any style with choice of toast 10
- Crushed avocado, tomato confit and poached eggs on sourdough (v) 18
- Smoked salmon and scrambled eggs 19
- Josper baked eggs, goat cheese, grilled sourdough (v) 15
- Eggs benedict 12 | 20
- Eggs Florentine 12 | 20
- Eggs Royale 14 | 24

DRINKS

COCKTAILS BY CARAFE 29

(Available zero-proof)

Mind Wall

Ketel One Vodka, Mastiha liqueur; mint, lime, orange bitter; grapefruit soda

Horses Neck 2.0

Courvoisier VSOP, Double Apple Shrub, orange bitter, ginger ale

Passion Spritz

Regal Rogue Lively White aperitif, Allora, passion fruit, soda

Mimosa

Sparkling wine, orange

Bloody Mary

Ketel One Vodka, tomato, Worcestershire sauce, Tabasco, lemon, celery

SPARKLING WINE

- Prosecco - 500ml 35
- Rathfinny, Classic Cuvée, East Sussex, England - 500ml 45



Enjoy Angelica's brunch DJ set every Saturday and Sunday from 12:30 - 4:30pm

SMALL PLATE

- Streaky bacon roll or Cumberland sausage roll with tomato relish 10
- add egg 2
- Herring plate – sweet grain mustard, dill cream and curry sauce 17
- Endive salad, grilled pear, walnuts, Danish blue (v*) 17
- Gravadlax – pickled cucumber salad, mustard sauce 18
- Josper crispy cougette, almond purée, dill dressing (vg) 17
- Rösti, creamed mustard leeks, charred broccoli, poached egg and hollandaise (v) 12
- Steak tartare, gaufrette potatoes 20 | 38

LARGE PLATE

- Ricotta hotcakes with caramelised apple, honeycomb butter (v) 16
- Aged beef burger, beetroot relish, potato bun 24
- add egg or Jarlsberg cheese 2
- Fried haddock goujons, crushed peas, sauce Grebiche 26
- King prawns, herb garlic butter 20 small | 36 large
- Rare breed pork chop, smoked garlic potato, tenderstem broccoli 36
- Aubergine schnitzel, green romesco sauce (vg) 24
- Chicken paillard, soft herb salad 26
- 28 days dry-aged wood fired 280g ribeye steak 45

SIDES

- French fries 7
- Tender stem broccoli with chilli and garlic 8
- Avocado 5
- Isle of Dogs lettuce salad 7
- Pickled cucumber salad, mustard seed, dill 7
- Sweetcure streaky bacon 6
- Cumberland sausage 6
- Mangalitza black pudding 7

WATER

- 1.5pp
- Free-flowing Belu filtered water, free from impurities and aromas.
- 100% of net profits support WaterAid, helping provide clean water to communities worldwide

SET BRUNCH

Brunch, but better.

Enjoy one dish from each section below - bakery and small plate, large plate, sides and a carafe of your choice for £48pp.

BAKERY AND SMALL PLATE

- Any choice from bakery, grains & fruit section
- Any choice from eggs section
- Josper crispy cougette, almond purée, dill dressing (vg)
- Streaky bacon roll or Cumberland sausage roll with tomato relish, add egg

LARGE PLATE

- Aged beef burger, beetroot relish, potato bun
- add egg or Jarlsberg cheese
- Ricotta hotcakes with caramelised apple, honeycomb butter (v)
- Rösti, creamed mustard leeks, charred broccoli, poached egg and hollandaise (v)
- Aubergine schnitzel, green romesco sauce (vg)
- Fried haddock goujons, crushed peas, sauce Grebiche
- 28 days dry-aged wood fired 280g ribeye steak (+10 supplement)
- Béarnaise sauce, peppercorn sauce or bonemarrow gravy

SIDES

- French fries
- Tender stem broccoli with chilli and garlic
- Avocado
- Isle of Dogs lettuce salad
- Pickled cucumber salad with mustard seed and dill

DRINKS

- Cocktail by Carafe
- Prosecco - 500ml
- Rathfinny, Classic Cuvée, East Sussex, England - 500ml (+10 supplement)

PUDDING

- Cinnamon doughnut 14
- vanilla ice cream, hot chocolate sauce, almonds
- Lemon and blueberry custard tart 13
- Caramel cheesecake and Josper grilled peaches 12
- Pavlova roulade served from our trolley 11
- British strawberries, whipped cream and passionfruit
- Angelica's Sundae 12
- Choose up to four flavours of ice-cream: vanilla, strawberry, yoghurt, coffee topped with crushed peanuts, whipped cream, raspberry coulis and chocolate sauce
- Chocolate fudge cake with coffee ice cream (free-from) 12

v - vegetarian | vg - vegan | v* can be made vegan upon request
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.