

WEEKEND BRUNCH

Saturday 12pm-4pm
Sunday 12.30pm-4.30pm

- MAIN -

Corn and halloumi fritters, avocado, rocket 10
with chorizo 4

Trealy Farm croque madame,
raclette cheese, duck egg 14

White crab meat, celeriac remoulade
mayonnaise and fried egg roll 16

Rare breed beef burger, blackened onion, Emmental
cheese, house cut rosemary fries 16
with foie gras 6

- GRILL -

* 250g Yorkshire Longhorn sirloin,
Portobello mushroom,
slow roasted tomato, fried egg 26

* 350g Dexter rib eye, rosemary fries 36

Sauces: Lobster butter, béarnaise, peppercorn

- FRUITS & SEEDS -

Fresh fruit salad, coconut,
lime and passion fruit dressing 6

Rolled oat, mixed seed, pine nut,
raspberry and goji berry granola 5

- EGGS & CO -

Eggs any style on toasted sourdough 6

Scrambled eggs on toast,
Forman & Field smoked salmon 12
with Fleur de caviar 5

Smoked mackerel, roasted tomato and
Kipfler potato omelette with aioli 12

Chunky ham and spinach eggs Benedict 14

* Poached lobster and avocado eggs Benedict 19

The Balcon english breakfast
Eggs any style, Yorkshire bacon,
Pork and apple sausage, Portobello mushroom,
slow roasted tomatoes, toasted sourdough 16

- SIDE -

Slow roasted tomatoes 3
Portobello mushrooms 3
Toasted sourdough 3

Smashed avocado 3.5
Eggs any style 3.5
Grilled halloumi 3.5
Rosemary fries 3.5

Pork and apple sausage 4
Black pudding 4
Yorkshire bacon 4
Grilled chorizo 4
Forman & Field smoked salmon 4

- SWEET -

Banana, coconut and blueberry pancakes,
cinnamon mascarpone 8

Pistachio waffle, strawberry salad,
Sauternes cream 8

Brioche French toast, mixed berry compote,
lemon curd 8

WEEKEND BRUNCH 52

Free flowing Champagne

Chase Bloody Mary

Viennoiseries

One savoury dish

One sweet dish or two parisiennes pastries

() supplement on grill section and lobster, ask waiter for prices*

Served for 90 minutes from seating time

CHAMPAGNE

Moët & Chandon Brut Imperial

Moët & Chandon Brut Rosé Imperial

Glass

175ml

17

22

WHITE WINE

	GRAPE	WINE	Glass 175ml	Carafe 500ml
2015	Picpoul	Picpoul de Pinet, La Cote Flamenco, Coteaux du Languedoc, France	11	32
2015	Viognier	Viognier de Pennautier, Languedoc, France	9	26
2015	Chardonnay	Chablis, Domaine Laroche, Saint Martin, France	12	35

RED WINE

	GRAPE	WINE	Glass 175ml	Carafe 500ml
2014	Gamay	Chiroubles, Domaine de Pontheux, Georges Blanc, France	9	27
2014	Pinot Noir	Wairau River, Marlborough, New Zealand	11	32
2014	Grenache, Syrah	Secret de Famille, Cotes du Rhone, Paul Jaboulet-Aine, France	12	36

ROSÉ WINE

	GRAPE	WINE	Glass 175ml	Carafe 500ml
2015	Grenache, Syrah	Château d'Esclans, Whispering Angel, Côtes de Provence, France	14	35
2015	Grenache, Rolle	Château d'Esclans, Côtes de Provence, France	16	50

COCKTAILS

CHASE BLOODY MARY • 10

Design your own Bloody Mary from our station

BELLINI • 10

Champagne, peach nectar juice

ESPRESSO MARTINI • 10

Chase vodka, Kahlua, double espresso, sugar syrup

SMOOTHIES & CO

ENERGIZING SMOOTHIE • 6

Berries smoothie

ANTI-AGEING JUICE • 6

Orange, carrot, ginger

DETOX JUICE • 6

Spinach, kale, pear, lemon, cucumber, parsley, ginger

WATER

Decantae still ≈ OR ≈ sparkling	/	75cl	5
Evian	33cl 4	75cl	6
Badoit	33cl 4	75cl	6
Perrier	33cl 4	75cl	6
Soft drinks & juices	25cl 4.5	/	

BEER

Peroni	7
Samuel Smith Organic Best Ale	7
Cornish Orchards Organic Cider	7
London Pride	7
Budvar	7
Heineken	7