

# Brunch Menu



## Bakery

**Bakery basket** 7  
freshly baked croissants,  
Danish, muffins & grain bread  
served with jams & butter

## Fruit and Grains

**Bircher muesli** 7  
Granny Smith apple, honey, cinnamon,  
Medjool dates, almonds & lemon zest

**Fresh fruit bowl** 8  
lemon grass & ginger yoghurt  
with chia seeds

**Super fruit granola** 8  
Manuka honey, pumpkin seeds,  
pomegranate, goji, blueberries,  
chia seed, almonds & coconut yoghurt

## Eggs

**Poached eggs on rye** 14  
avocado, crispy bacon, roast  
cherry tomatoes & chilli salsa

**Eggs Benedict**  
wilted baby spinach 12  
grilled gammon & pancetta 15  
smoked Scottish salmon 15

**Cornish crab omelette** 15  
guacamole, coriander, fresh  
tomato ceviche & rocket

## Mains

**Spinach pancakes** 14  
smoked salmon, watercress  
& crème fraîche

**Grilled halloumi** 13  
puffed wild rice, poached egg,  
caper & herb vinaigrette

**Roasted skate wing** 18  
Jersey Royals, caper  
& lemon butter

**Croque-Madame** 14  
Cheddar, English ham  
fried duck egg & Béchamel sauce

**Bavette steak** 22  
French fries, roasted cherry  
tomato & Bordeaux wine sauce

## Something Sweet

**Clotted cream stuffed  
French toast** 9  
cinnamon, strawberries  
& whisky maple syrup

**Wholemeal ricotta pancakes** 9  
berry blast, cocoa nibs  
& passionfruit

**Decadent Oreo waffle** 12  
Chantilly cream, Nutella sauce,  
vanilla ice cream, grilled hazelnuts,  
caramelized popcorn & meringue

*Please inform us of any allergies or dietary requirements.  
All prices in British Pound Sterling and include VAT.  
A discretionary 12.5% service charge will be added to your bill.*