

WILD CARROT BRUNCH MENU

STARTERS

Bakery basket 7

croissants, Danish, muffins
jams & butter

Bircher muesli 7

Granny Smith, almonds & lemon zest, honey

Poached eggs on rye 14

avocado, crispy bacon, chilli salsa

Smoked salmon bagel 14

smoked salmon, seasonal greens, egg & crème fraiche

Green salad 12

mixed green leaves, toasted pumpkin seeds, vegetables
crudit , truffle dressing

MAINS

Fried chicken & waffle 16

Buttermilk waffle, bacon chips, maple syrup

Seared tuna loin 18

caramelised onion, guacamole

Savoury French toast 14

Cheddar, English cured ham, mustard

Steak & egg open sandwich 22

sirloin steak, aged Cheddar tomato chutney, mixed
leaves & French fries

Breakfast burger 17

Cumberland sausage patty, fried egg, Chef's pickled
mayo, melted cheese

DESSERTS

Cinnamon doughnuts basket 9

Chantilly, chocolate sauce, strawberries

Build your own sundae 9

2 scoops of your choice

vanilla ice cream, chocolate ice cream or strawberry sorbet

Your biscuit

brownie, Madeleine or pistachio financier

The sauce

chocolate, strawberry or caramel

Fruit topping 2

Strawberries, cherries or berry compote

Add cinnamon doughnuts holes 4

topped with Chantilly & vanilla tuile



*Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.*