

BRUNCH

SAVOURY SIGNATURES

TRUFFLE HASHBROWNS (V) £8

Hash browns, truffle, parmesan, fried onions

SMASHED SAUSAGE, EGG & CHEESE BAP £14

Smashed sausage patty, cheddar, brown sauce, fried egg in a brioche bun

REUBEN SANDWICH CROISSANT £16

Smoked cheddar, beef brisket, pickles, fried egg

SPINACH & FETA BOREK (V) £15

Filo pastry, spinach, cream cheese, feta, cheddar, fried egg, chimichurri

LAMB KATTI ROLL WITH MINT CHUTNEY £14

Roti, egg, cheese, pulled lamb, pickled onions, peppers

VIETNAMESE EGGS FILLED CROISSANT (V) £14

Folded omelette, chilli, cheese, spring onion, chilli oil

CONFIT DUCK BENEDICT WITH HOLLANDAISE £16

Hoisin, confit duck, toasted muffin

SMOKED SALMON & SCRAMBLED EGGS £16

Oak smoked Scottish salmon, sourdough toast

PHILLY STEAK N CHEESE SANDWICH £16

Dry aged sirloin, caramelised onion, pickles, kimchi mayo, cheese

SHAKSHUKA (V) £16

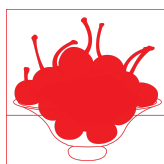
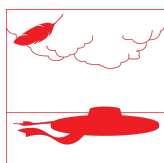
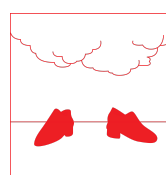
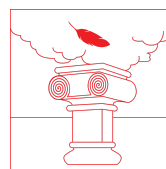
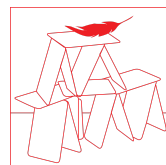
Roasted aubergine, spicy tomato sauce, eggs, feta

SMASHED AVOCADO WITH POACHED EGGS (V) £12

Sourdough toast, avocado, lime

SIRLOIN STEAK, CHIPS & EGG £29

British Dry Aged 8oz sirloin, miso butter, watercress



SWEETS & BOWLS

FROZEN TROPICOLADA SMOOTHIE BOWL (VG) £11

Pineapple, banana, lime, kiwi, raspberry, coconut milk

BANANA BREAD (V) £10

Whipped mascarpone, blood orange, pistachio

STRAWBERRY & YUZU TRIFLE BRÛLÉE FRENCH TOAST (V) £14

Strawberry & yuzu jam, whipped mascarpone, Kent strawberries, shortbread

BUTTERMILK PANCAKES

Bacon, fried egg, maple £16

Fresh berries, cream, maple (v) £14

SUNDAY ONLY

All roasts will be served with roast potatoes, maple glazed carrots, garlic green for the table

PERI PERI 1/2 £23.00 CORN FED CHICKEN

Bread sauce, gravy

ROAST OF THE DAY

Ask a member of the team
what's roasting today!

VEGGIE HAGGIS (v) £22.00

Bread sauce, veggie gravy,
Yorkshire pudding

ADD Truffle Cauliflower Cheese for the table £3.00

v: vegetarian vg: vegan

Please inform your server of any allergies or dietary restrictions. 12.5% discretionary service charge will be added to the total bill

DRINKS

MAKE IT A PARTY!

Add bottomless
drinks to your main
and enjoy endless
top ups for 90
minutes for only £25
per person.

Choose from:

- Prosecco
- Bellini's
- Mimosas
- House lager

WHITE WINE

Grillo, Allegri, Sicily
Italy, 2022

125ml / 175ml / Bottle

£5.00 / £8.00 / £26.00

Vermentino, Sensas
Pays d'Oc
France, 2022

£6.50 / £9.00 / £31.00

Pecorino, Tor Del
Colle, Abruzzo
Italy, 2022

£7.00 / £10.00 / £35.00

RED WINE

Sangiovese, Allegri,
Emilia Romagna
Italy, 2022

125ml / 175ml / Bottle

£5.50 / £7.50 / £26.00

Rioja Tunante, Fincas
de Azabache
Spain, 2022

£6.50 / £9.00 / £31.00

Gamay 'Les Classiques'
Modestine, Ardèche
France, 2022

£7.00 / £10.00 / £37.50

ROSÉ WINE

Le Poussin Rose, Sacha
Lichine, pays d'Oc
France, 2022

125ml / 175ml / Bottle

£7.50 / £10.50 / £38.00



2-4-1 COCKTAILS
ALSO AVAILABLE

Negroni * Margarita * Amaretto Sour
~ No Mix & Match ~



ask the waiter for the full beverage list.