

Festive Brunch Menu

3-course set menu
£65 per person



MIMOSA



CHEESY POLENTA CROQUETAS

black truffle mayo

GRAND PIG IN A BLANKET

honey mustard glaze

CAVIAR & SOURDOUGH BLINI

sour cream, chives

choose one from each section

FESTIVE BURGER

short rib and flank steak patty, American cheese, spiced cranberry,
hash brown, sprout slaw, gravy & fries

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup

DUCK BENEDICT

poached eggs, waffle, braised duck leg, hollandaise, sriracha

AVOCADO WAFFLE

poached eggs, Aleppo chillies

SEAFOOD PLATTER

lobster roll, king prawn cocktail, cured salmon, lemon aioli,
endive and apple salad

CHICKEN & WAFFLE

crispy fried chicken thighs, buttermilk waffle, Frank's Hot Sauce, pickled chilli,
spring onions, fresh herbs



APPLE & ORANGE MINCE PIE TART

custard, Calvados ice cream

BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

PASSIONFRUIT & MANGO CHOUX BUN

Chantilly cream, mango sorbet

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.