

Festive Brunch Menu

Christmas Eve | Boxing Day | New Year's Day
£65 per person | £35 kids under 10



VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS

for the table

CHEESY POLENTA CROQUETAS

black truffle mayo

FANCY HASH BROWN

crème fraîche, caviar

BEEF TARTARE

potato crisp, harissa oil, crispy shallots

choose one from each section

DUCK BENEDICT

poached eggs, braised duck leg, hollandaise, sriracha

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE

crispy hen of the woods mushrooms, fried duck egg, mustard maple syrup

AVOCADO WAFFLE

poached eggs, Aleppo chillies

CRAB ROYALE

poached eggs, brown crab mayonnaise, avocado, hollandaise

TURKEY SARNIE

braised onions, cheddar, lettuce, house sauce, pickles, cranberry jam

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LOTUS BISCOFF CHEESECAKE

shaved white chocolate

PLUM PUDDING

plum cobbler, roasted plum ice cream

CHOCOLATE MOUSSE

caramel, shortbread, chocolate ice cream

Corporate Chef Maxwell Terheggen

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 14% service charge will be added to the bill.