

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V)	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard (GF)	4 / each
CORN 'RIBS' black garlic & fermented chilli (GF) (V)	8
BBQ-SPICED PIG EARS (GF)	9

CLASSICS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom, fried duck egg, mustard maple syrup (V) (V)	24
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, spicy feta, hash brown, cheese scone (V) (V)	15
SCOTTISH BREAKFAST Cumberland sausage, two eggs ~ any style, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	17
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter (V)	7
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado (V) <i>add grilled chorizo or smoked salmon</i>	12 4.5 / each
AVOCADO WAFFLE poached eggs, Aleppo chillies (V) (V)	13
SHAKSHOUKA harissa yoghurt, coriander, sumac (V) (V)	14
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest (V)	14
SALMON ROYALE poached eggs, hollandaise, horseradish, chives	15
DUCK BENEDICT poached eggs, braised duck leg, hollandaise, sriracha	17

SAVOURY

DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	15 2
CAESAR SALAD romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
HONEY GLAZED PORK BELLY roasted apples, gravy (GF)	16
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
CURED TROUT ON TOAST horseradish cream cheese, pickled onion, dill	16
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled kumquat, chilli, coriander	25

SWEETS

SEASONAL FRUIT SALAD (GF) (V)	7
GREEK YOGHURT homemade granola or fresh fruit (GF) (V)	8.5
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, lemon sorbet, dill (V)	12
DEEP FRIED MARS WAFFLE hazelnut ice cream, sweetmeat fudge sauce (V)	12
TORREJAS maple caramel apples, cinnamon ice cream (V)	12
CARAMELISED BANANA WAFFLE homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (V)	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V)	17

SIDES

FRENCH FRIES (GF) (V)	5.5	TRUFFLE & PARMESAN FRIES (GF) (V)	8
HONEY BAKED CARROTS almonds, greek yoghurt, 6 salsa verde (GF) (V) (V)		ROASTED BRUSSELS & CHESTNUTS maple, squash, crispy sage (GF) (V)	8

Corporate Chef Maxwell Terheggen

Executive Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) 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 12.5% service charge will be added to the bill.