



CURED CHARCUTERIE PLATTER

"Cannon & Cannon is a modern British charcuterie that uses the highest welfare British meats. All their products are cut, cured, smoked and hung at their butchery in Islington."

Sourdough toast, pickles, remoulade

16

BRITISH ISLES CHEESE

"Our celebration of cheeses individually sourced, from small producers throughout the British Isles served with crackers & grapes."

Aged Comté, Stilton, grapes, celery, crackers

10.50

BRUNCH COCKTAILS

Mimosa 12.5

Bellini 12.5

Cosmopolitan 12.5

Espresso Martini 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

EGGS & STARTERS

Eggs Royal / smoked salmon rilette, trout roe
Eggs Florentine / baby spinach, super seeds (v)
Roasted Ironbark Pumpkin Soup / chive oil, crispy sage (v)
Crushed avocado / toasted corn bread, poached eggs, hot sauce, coriander (v)
Burrata / honey, kale pesto, herb salad (v/gf)
Roast Sweet Potato / Greek yoghurt, herb vinaigrette

MAINS

Grilled Flat Iron Steak / green beans, red wine jus
Potato Gnocchi / wild mushrooms, truffle cream
Black Leg Chicken Kiev / sweetcorn, girolles, smoked bacon
Scottish Salmon Fillet / leek fondue, lemongrass
Skylon Beef Burger / cheddar, little gem, red onion, pickle, fries
Autumn Vegetable Curry / steamed rice, papadums, toasted almonds (vg)
Cornish Pollock / charred cabbage, charcutière sauce (gf)

Roast Beef * / Yorkshire pudding, carrots, red wine sauce - 10 supplement
Roast Pork * / Yorkshire pudding, BBQ cabbage, apple compote - 10 supplement

* (available only Sunday between 11.30 to 16.00)

SIDES

Fries, rosemary salt (v/gf)	4.5
Butterhead salad, soft herbs, mustard vinaigrette (vg/gf)	4.5
Buttered new potatoes (v/gf)	4.5
Red cabbage	4.5

DESSERTS

Almond Sponge / poached pear, ginger anglaise
Autumn Fruit Crumble / vanilla ice cream (gf)
Chocolate Crèmeux / banana, hazelnut (gf)
Selection of Skylon ice creams & sorbets (vg/gf)

2 COURSES FOR 23.50

3 COURSES FOR 29.50

BOTTOMLESS* PROSECCO 17PP

BOTTOMLESS* BORDEAUX 17PP

* 2 hours from your reservation time



Clarendelle
INSPIRED BY
HAUT-BRION

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