



Brunch Menu

SMOOTHIES & JUICES

VIE EN ROSE Lemon, pomegranate, blueberry, papaya	£9.00
BREAKFAST BOOST Apple, banana, spinach, kale, kiwi, lemon and ginger	£9.00
DETOX Carrot, ginger, lemon, pineapple, orange	£9.00
FRESHLY SQUEEZED JUICES Orange / carrot / grapefruit	£7.00

SOMETHING TO START

OKONOMIYAKI EGG Over easy pan fried egg, kewpie mayonnaise, soya and bonito flakes on gluten free toast	£16.00
FRESH TRUFFLE SALAD ✓ Bitter salad, mascarpone cream and fresh truffle	£22.00
SCOTCH EGG Crispy organic Scotch egg, truffle mayonnaise	£28.00
FOIE GRAS TERRINE Toasted brioche and chutney figs	£28.00
POTIMARRON SOUP ✓ Fresh grilled chestnut, croutons and hazelnuts	£28.00

SOMETHING MORE

TURKEY "À LA ROYALE" Gnocchi, chestnut purée and truffle jus	£48.00
CHALLANS DUCK Red cabbage purée, perfect carrots and pickled mustard	£38.00
TURBOT ON BONE Roasted cèpes with garlic butter	£44.00
COD BALLOTINE Crushed potatoes and provençale sauce	£36.00
RISOTTO ✓ Carnaroli rice with fresh truffle and aged parmesan	£38.00

SIDES £8

- 👑 Smoked mashed potato
- 👑 Baby spinach & curry piquillos

All vegetarian ✓

- 👑 Winter salad
- 👑 Cauliflower gratin

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



EGGS

FULL ENGLISH BREAKFAST £28.00
Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom, black pudding

BENEDICT, ROYAL OR FLORENTINE £16.00
Ham or salmon or spinach served with Hollandaise sauce

LIFESTYLE POACHED EGGS £14.00
Confit cherry tomatoes with ginger and kale on gluten free toast

SMASHED AVOCADO £14.00
Spiced with Espelette pepper and coriander on toasted granary, poached eggs

SCOTTISH SMOKED SALMON £16.00
Scrambled eggs bagel topped with spring cress

SIDES £6.00
Avocado, tomatoes, mushrooms, ham, bacon, sausages, black pudding, hash browns, cheddar cheese, sautéed potatoes

smoked salmon £12.00

SOMETHING SWEET

BAKERY AND PASTRY BASKET £12.00

PANCAKES OR WAFFLES £15.00
Crispy bacon or seasonal berries

SEASONAL BERRIES £16.00

FRESH FRUIT SALAD £12.00

DESSERTS

MILLE-FEUILLE £14.00
Caramelized mille-feuille, vanilla from Madagascar

CHEESECAKE £14.00
Seasonal fruits with sorbet

GUANAJA CHOCOLATE MOUSSE £14.00
Streusel crumble, cacao syrup, sorbet

CHEESE PLATTER £16.00
Served with homemade crackers and grapes