

ALPINE SUNDAY BRUNCH

FOOD STATIONS 11AM – 4PM

£42 PER PERSON

Unlimited access to food stations

+£10 includes one brunch drink*

+£30 for bottomless Champagne **

CHEESE FONDUE

Our house blend of gruyere and raclette fondue to share at your table.
Served with artisan breads, mini new potatoes, house pickles

RACLETTE STATION

The popular Swiss cheese wheel, bubbling under an open flame.
Ready for the chefs to spread melted cheese over a selection of sides,
including charcuterie, seasonal vegetables and sliced bread.

CHARBONNADE STATION

Our signature handmade copper grill, loaded up with charcoal and
ready for the chefs to grill a selection of rare breed steak and day
boat seafood whilst you watch. Served with a selection of homemade
sauces and salads.

CHOCOLATE FOUNTAIN

A truly show stopping display. Our 4ft, 12-tiered chocolate fountain
made with 75% Tulakalum chocolate, pouring at the perfect
temperature for dipping a selection of fresh fruits, pastries and
homemade marshmallows.

vg option available

Please inform a member of our knowledgeable team if you have any food allergies or special dietary requirements before placing your order.
Prices include VAT at 20%. A 12.5% discretionary service charge will be added to your bill. Your table will be booked for a total of 1.5hrs.

BRUNCH DRINKS

+£30 FOR BOTTOMLESS CHAMPAGNE

Devaux, Cuvée D, Aged 5 years

BRUNCH COCKTAILS

Gateway to Mimosa Grapefruit juice, aloe vera, lychee, sparkling wine	£10
Smoked Bloody Maria Smoked Patron Silver, Fino sherry, yuzu, tomato juice, spices	£14
Easy Plum Oloroso sherry, umeshu, yuzu	£12
Silky Morning Patron citronge, pisco, yuzu, egg white	£14

NON-ALCOHOLIC

Virgin Bloody Mary	£10
Fresh Orange Juice	£5
Fresh Grapefruit Juice	£5

BEER

1936	£6
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*Includes one drink from the selection listed on the Alpine Brunch Menu.
**bottomless Champagne is for a total of 1.5hrs and will start as soon as the first guests arrive