



## 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 London's iconic Borough Market."* Sourdough toast, pickles, remoulade

16

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## 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

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## 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

Scottish Smoked Salmon / capers, shallots, lemon  
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, mango chutney

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## 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  
Roast Pork \* / Yorkshire pudding, BBQ cabbage, apple compote  
\* (available only Sunday between 11.30 to 16.00)

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## 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 (v)	4.5
Seasonal sprouts, bacon, chestnuts (gf)	6
Roasted Jerusalem artichokes, truffle mayonnaise (v)	6

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## 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 £29

3 COURSES FOR £34

BOTTOMLESS\* PROSECCO 19PP

BOTTOMLESS\* BORDEAUX 19PP

\* 2 hours from your reservation time



Clarendelle  
INSPIRED BY  
HAUT-BRION

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