

BRUNCH

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Creme brulée of foie gras, limoncello jelly, lemon balm
Scallops carpaccio, beetroot, granny smith apple, horseradish cream
Quinoa salad, cauliflower, quince dressing (v)
Gyoza of veal ossobucco, spicy green olive puree and carrot shavings
Tomato gazpacho, balsamic, basil

MAINS

English grass fed beef skirt, organic fried eggs, roastie potatoes for 2 to share
Crispy egg, Cumbrian ham, bearnaise
Fresh casarece pasta, Cime di rapa, girolles, cherry tomato (v)
Cod marinated in mirin, courgette puree, courgette flower, ricotta, pepper sauce
Duck breast, nectarine, almond emulsion

SIDES

Market vegetables, mash or triple-cooked chips add £4.00

SWEETS

Ask us for today's list of artisan cheeses
Fraisier, vanilla and strawberry entremets cake
Chocolate and hazelnut choux pastry
Lemon and basil tart
Caramel and passion millefeuille
Selection of homemade ice cream and sorbet

Served from 12:00 to 14:00 (last order) on Saturdays, Sundays and Bank Holiday. Bottomless Prosecco is available for 2 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill. Reservations are subject to availability. Price includes VAT. A discretionary 12.5% service charge will be added to your final bill.

Meat weights are approximate uncooked weights. (v) Suitable for vegetarians. Fish dishes may contain bones or shells.
Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.