Brunch



AVAILABLE SATURDAY - SUNDAY 12 NOON - 5PM

Weekend roast Please ask your waiter	£22
Avocado on sourdough toast Poached egg - Chilli Flakes - Lemon Olive Oil - CORIANDER	£14
GRILLED SCOTTISH FLAT IRON STEAK FRITES - BÉARNAISE	£23
SAVOURY COCONUT WAFFLE SCOTTISH SMOKED SALMON - SMASHED AVOCADO - CREAM CHEESE - CHILLI FLAKES - POACHED EGG	£20
EGGS BENEDICT OR FLORENTINE	£14
Eggs royale	£15
LOBSTER SANDWICH BRIOCHE BUN - REMOULADE - SWEET POTATO FRIES - WASABI SAUCE	£25
Radio cheese burger Tomato relish - brioche bun - fries	£IS
VEGAN QUINOA BOWL	£12
ALFALFA SPROUT - SEAWEED - SESAME SOY DRESSING	
Pancakes Agave syrup - mixed berries	£IC
3 EGGS OMELETTE ROASTED TOMATOES	£14
BAGEL CROQUE MONSIEUR AGED CHEDDAR - SWEET HAM - WHOLE GRAIN MUSTARD MADAME TARTINE FRIED EGG	£15
Caesar salad Traditional dressing - soft boiled egg	£15
GRAIN FED ROAST CHICKEN	£19

Brunch Drinks

ULTIMATE PROVENCE
CÔTES DE PROVENCE - FRANCE - 2018

TAITTINGER BRUT NV
£16 £95

TAITTINGER ROSÉ NV
£19 £110

Sides

TENDERSTEM BROCCOLI	£5	CRÈME BRULÉE	£7
TRIPLE COOKED PARMESAN CHIPS	£8	CATALAN STYLE	
Culture and the second		MINI CHURROS	£6
SAUTEED GREEN BEANS	£5	HAZELNUT CHOCOLATE SAUCE	
OLIVES - PINE NUTS			
		WOODFORD BOURBON ICE CREAM	£12
TOMATO SALAD	£5	SALTED CARAMEL - BROWNIE	
BASIL - RED ONIONS			
ROASTED HEIRLOOM CARROTS	£5		

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Yogurt

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SLICED FRUITS £15 ORGANIC GRANOLA BOWL £7

MIXED BERRIES £15 ACAI BERRY BOWL £10

PINK GRAPEFRUIT £6

DEMERARA SUGAR

