



## BREAKFAST

Selection of pastries  
1.75 each

Breads, toast, jams & honey  
2.2

Homemade quinoa granola,  
yoghurt & fresh berries  
4

Gluten free pancakes,  
blueberry compote, pollen  
4.75

Chia, coconut & mango  
4

Turkish menemen  
Eggs in a tomato, onion & red  
pepper ragu  
5

2 x Eggs  
your way,  
with a  
choice of:

Add Chorizo sausage to any  
egg dish 2.5

Crushed avocado, sprouts  
& seeds  
5.5

Sweet potato hash,  
Shiitake mushrooms  
5.5

Homemade bacon & onion  
brioche, goat's butter  
5.5

Smoked Salmon & kale  
6.5

## COFFEES

Cappuccino 2.5  
Latte 2.5  
Espresso 1.9 / 2.4  
Americano 2.5  
GG hot chocolate 3.75  
with whipped cream

## TEA All 2.5

English breakfast / Earl Grey /  
Camomile / Lemon verbena /  
Jade sword green tea /  
Peppermint /  
Jasmine silver needle

## FRESHLY SQUEEZED

Orange 3.5  
Grapefruit 3.5  
Tropical 3.5  
Mix of all juices plus kiwi, ginger,  
honey & coconut water 4  
Carrot 4  
Pineapple 3.5

## SMOOTHIES

Full Tank 4  
*Chia seeds, egg white, coconut  
water, avocado, raspberry  
raspberry purée*  
The Antioxidant 4  
*Almond, spinach, blueberry,  
apple juice*  
Tuttiberry 4  
*Blueberry, strawberry, blackberry,  
grape juice, cranberry juice*

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.



Anchovy & manchego sourdough toast 4  
 Iberico & manchego sourdough toast 4  
 Spiced, smoked popcorn 2.5  
 Padron peppers, sea salt 4

SNACKS

Grilled chorizo, chestnut honey 4.5  
 Selection of Charcuterie for two, per person 6  
 Crispy fried squid, chilli & lime 6  
 Garlic marinated chicken skewers 4  
 Crispy pork belly skewers, salsa verde 4

SANDWICHES

Grilled vegetables, burrata, pesto 5.5  
 Charred mackerel, beetroot, pickled onions 7.5  
 Galician beef cheeseburger 11.5  
 Suckling pig, provolone, Jospers onions 6.5

FLATBREADS

Mushroom goat's curd, roquette 4.75  
 House smoked salmon, pea shoots, edamame 5.5  
 Provençale lamb 5.75

APPETISERS

Grilled chorizo, roquette & tomato 6 / 11.5  
 Crispy squid, chilli & lime 6  
 Roasted sweet peppers, garlic & anchovy 4  
 Crab & smoked bulgur salad 7 / 13.5

Quinoa salad, dried cranberries, hazelnuts 5.5  
 Chicory salad, blue cheese, apple, pecans 5.5  
 Steak tartare, Provençale style 7 / 12.5  
 Cauliflower tabbouleh, golden raisin, bee's pollen 6  
 Seabass ceviche, pickled cucumber, Granny Smith 8

MAINS

Crispy pork belly, salsa verde, grilled endive 14  
 Galician beef ribeye 300g 26 / Sirloin 300g 28  
 grilled romaine, tarragon vinaigrette  
 Coal fired garlic baby chicken 12  
 Grilled leg of rabbit, sage, yoghurt 14  
 Sweet potato hash, shiitake, slow cooked egg 10

Turkish menemen 9.5  
 scrambled eggs, tomato, onion & red pepper ragu  
 Jospers baked Cornish mussels, lemon & herbs 12  
 Baked chilli crab 17  
 Seared cod, artichoke, tomato & lemon 16  
 Fish stew, cuttle fish, butter beans, chorizo 14.5

PASTA

Veal ragu, pappardelle 7.5 / 14  
 Seafood spaghetti, tomato chilli 8.5 / 16  
 Casarrece, pesto, datterini tomato,  
 stratchiatelle cheese 7 / 13

VEGETABLES all at 3.5

Grilled cauliflower, fenugreek dressing  
 Wilted greens, garlic & lemon  
 Crushed Jospers potatoes, thyme, Grana Padano  
 French fries

DESSERTS

Izu's French toast, tonka bean ice cream 5.5  
 Blueberry poached pineapple, crushed meringue, yoghurt 4.5  
 Tarte fine of quince, vanilla ice cream 5.5  
 Rhubarb and custard, ginger sable 4.5  
 Chocolate ganache, crunch, milk ice cream 5.95

Afogato 3.5  
 Ice Cream Sundae 5  
 Sorbet Sundae 5  
 Cheese, 36 month Comte, Gorgonzola Dolce,  
 Ash rolled Goats Cheese 7.5

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