



R'n'Brunch

Bottomless Prosecco from 1pm to 2pm

MAINS

Choose one

SAMMY'S CHICKEN 'N' WAFFLE

Harlem-style fried chicken
(est. 1930), pickles,
hot honey, Rooster sauce

SWEET POTATO STEAK

chestnuts, kale, miso glaze
(GF)(VG)

AVOCADO ON TOAST

radish, scrambled eggs
(V)
add salmon 4



DESSERT

Choose one

DOUGHNUT BITES

chocolate sauce
(V)

COCONUT PANNA COTTA

caramelised pineapple,
passion fruit sorbet
(VG)

CHOCOLATE COFFEE CAKE

coffee ice cream
(V)

(VG) (VEGAN) (V) (VEGETARIAN) (GF) (GLUTEN FREE)

Culinary Director, Marcus Samuelsson

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.

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COCKTAILS

ROOSTER BLOODY MARY 10

Grey Goose, with berbere spiced passata, Frank's Hot Sauce, fresh lemon, Rooster seasoning

MORNINGSIDE MIMOSA 10

pineapple, sweet ancho, prosecco

UPTOWN 10

Hennessey VS, St-Germain, pisco, lemon, egg white

TELL MY HORSE 10

Bacardi Ocho Años, Appleton VX, jerk syrup, lime, ginger beer

RIVERSIDE DRIVE 6

Sencha green tea, strawberry sherbet, tonic

CHAMPAGNE & SPARKLING

VEUVE CLICQUOT

Champagne, France
125ml 13
Bottle 750ml 75

VEUVE CLICQUOT ROSÉ

Champagne, France
125ml 15
Bottle 750ml 95

PROSECCO MALIBRÀN RUIO

Italy 125ml 8
Bottle 750ml 45

WHITE WINE

MAISON FOLLY, BOURGOGNE CHARDONNAY

Burgundy, France 2016
175ml 11.5 Bottle 750ml 48

VIÑA MAR SAUVIGNON BLANC

Casablanca, Chile 2018
175ml 9 Bottle 750ml 32

RED WINE

CANTINE VOLPI MONTEPULCIANO D'ABRUZZO

Montepulciano d'Abruzzo, Italy 2017
175ml 9.5 Bottle 750ml 32

ARMAS DE GUERRA TINTO MENCIA

Bierzo, Spain 2016
175ml 7.5 Bottle 750ml 26

BEER

BROOKLYN 6

Lager 5.2%