

# BRUNCH MENU

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## Baked Goods

Croissant / pain au chocolat / apple turnover / banana flapjack	2.7
Banana bread / almond brownie / carrot cake	3.5

## Smaller Plates

Bread, Netherend Farm butter	4
Burrata, olive oil	7
Charcuterie	7
Smokehouse salmon, capers, dill	7
Overnight oats, yoghurt, strawberries, toasted seeds	8

## Brunch plates

Flatbread, halloumi, harissa yoghurt, chilli oil, toasted seeds (v)	12
add chorizo 4	
Poached eggs, brown butter hollandaise, kale, smoked salmon or coppa ham	12
add avocado 3	
Three cheese & onion toastie, fried egg, Berkswell (v)	10
add smoked ham 3	
Coconut daal, squash, coconut yoghurt, herb sauce, chapati (vg)	10
Add chorizo 4 add halloumi 3	
Avocado on sourdough, poached egg, chilli salt, chives, lime (v)	12
Add bacon 4 Add salmon 4	
Heritage tomatoes, burrata, marjoram, leek oil, sourdough (v)	12
Add chorizo 4	
Banana bread, strawberries, mascarpone ice cream, mint (v)	11
Add maple syrup 2	

## Extras

Avocado / halloumi / black pudding	3
Smoked salmon / chorizo / bacon	4
Poached egg / sourdough / chapatti / maple syrup	2

## BRUNCH MENU

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### **Rosé**

2018 Celler la Salada, Roig Boig, Barcelona, Spain 8 / 40

### **Red**

2017 Ciello, Rosso, Nero d' Avola, Sicily, Italy 6 / 24

2017 Close S. Michel, Mathilde, Cotes du Rhone, France 7.5 / 34

2017 Adegas Guimaro, Mencia, Ribeira Sacra, Spain 8.5 / 45

### **Orange/ skin-contact**

2018 Testalonga, Baby Bandito, Swartland, South Africa 7.5 / 40

2017 Aphros, Phaunus Loureiro, Vinho Verde, Portugal 9.5 / 55

### **Sweet**

75ml

2015 Garcia de Verdevique, PX, Andalucia, Spain 8

# WINE

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## Fizz

NV	Dominio de Tharys Brut Nature,, Valencia, Spain	27
2012	Garcia de Verdevique, Brut Nature, Andalucia, Spain	33
2016	Clot de les Soleres, Macabeu, Penedes, Spain	42
NV	Pierre Gerbais, Cuvee Reserve, Champagne, France	75

## White

2017	Gonzalo Grijalba, Gran Cerdo, Rioja, Spain	24
2017	MA Arndorfer, Grüner Veltliner, Kamptal, Austria	31
2017	Laurent Cazottes, Champetre, Galliac, France	34
2018	Celler Credo, Miranius, Penedès, Spain	40
2017	Schmitt, Natur, Rheinhessen, Germany	42
2017	Rennersistas, Waiting for Tom, Urogenland, Austria	49
2017	Claus Pressinger, Kalk und Kiesel, Burgenland, Austria	55
2015	Les Vignes Herbel, La Ruenaux Loups, Loire, France	60

## Orange / Skin-contact

2017	Caravaglio, Occhio di Terra, Sicily, Italy	43
2016	Purulio, Blanco, Andalucia Spain	44
2017	Aprhos, Phaunus Loureiro, Vinho Verde, Portugal	55
2017	Testalonga, Baby Bandito, Stay Brave, Swartland, SA	40

## Rosé

2017	Brendan Tracey, Rue de la Solf, Loire, France	35
2016	Weingut Weninger, Rosza Petsovits, Sopron, Hungary	35
2018	Celler la Salada, Roig Boig, Catalunya, Spain	40

# WINE

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## Red

2017 Ciello Rosso, Nero d'Avola, Sicily, Italy	24
2017 Clos S.Michel, Mathilde, Cotes du Rhone, France	34
2016 Martin Alonso, Viña Ilusion, Rioja, Spain	36
2015 Weingut Weniger, Vom Kalk, Mitterburgenland, Austria	36
2006 Vides Bravas, Marenas, Andalucia, Spain	41
2017 Adegas Guimaro, Mencia, Ribera Sacra, Spain	45
2016 Les Vignes d' Oliver, Rond Noir, Languedoc, France	55
2016 Les Frères Soulier, L'Oume, Cotes du Rhone, France	69

## Sweet (75ml)

2015 Garcia de Verdevique PX Dulce, Andalucia, Spain	8
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## DRINKS

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### Aperitif

Americano	7.5
Aperol Spritz	9
Negroni	9
Campari & Soda	7.5
Picon Biere Sunrise	9

### Beer & Cider

Nils Oscar God Lager (bottle)	5
Nils Oscar IPA (bottle)	5
6 Somewhere Normandie Dry Cider (bottle)	5
Brooklyn IPA (draft pint)	5

### Non Alcoholic

House Mint Sharbart	3.5
Charred Orange Spritz	3.5
Karma Cola	3
Karma Lemonade	3
Orange	3.5
Carrot, Apple, Orange and Ginger	3.5

### Digestif

Amaro Averna	7
Calvados Chateau Brouille	7

Classic cocktails available on request