



BRUNCH

King's House granola with coconut yoghurt and seasonal fruit compote	9	Eggs Benedict with secret smokehouse salmon, Serrano ham, or wilted spinach and wild mushrooms	12	Full English breakfast	14
Full vegetarian breakfast - Vegetarian sausages, wild mushroom, grilled tomatoes, hash browns and house beans, burford brown eggs	14	Caviar or truffle supplement	6	Black treacle streaky bacon, cumberland sausage, black pudding, hash browns, house beans, portabello mushrooms, burford brown eggs	
Serrano ham rarebit	10	Westcombe cheddar and smoked black pudding sourdough toastie with rouille	10	Green shakshuka with coriander and pomegranate (vg)	14
		Eggs Gallinero - fried eggs with crispy potatoes and sobrasada	12		

Bottomless Spritz for 90 mins 35

BRUNCH DRINKS

Bottomless Laurent Perrier Brut Champagne for 90 mins 55

SMALL PLATES

Croquetas de Jamon	9
Ex-dairy steak tartare, with a smoked egg yolk and Melba toast	16
Small / Large 26	
Roasted Delicia pumpkin, with goats' cheese and pumpkin seed oil (v)	12
Spiced crab on toast with pickled cucumber	14

LARGE PLATES

Catch of the day cooked over fire	Market Price
King's House cheeseburger with fries	18
Cassoulet de Toulouse with haricots blancs and Morteau sausage	23
Burnt leeks with romesco and toasted hazelnuts (vg)	22
Bavette steak with Roscoff onions, watercress and fries	22

SIDES

Roasted red peppers	5
Skin-on fries with truffle salt	5
Seasonal greens and wilted kale	5
Crushed and roasted potatoes with aioli	5
Charred broccoli with toasted almonds	5

SUNDAY ROASTS

Sunday Roasts (Beef, chicken, pork belly) with trimmings of roast potatoes, roasted carrots, cauliflower cheese, market green vegetables, yorkshire puddings. Vegetarian sunday roast: Wild mushroom cobbler with herb dumplings 28

DESSERT

Basque cheesecake with a seasonal fruit compote	8	Selection of British cheeses with quince	10	Salted chocolate and olive oil dessert pot	8
Selection of Hackney gelato per scoop	3	Apple and candied ginger crumble with never ending custard	8		

£1 per person for unlimited filtered still/sparkling water, a more sustainable option.

We add a 12.5% discretionary service charge to all bills which goes to our staff. Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment, there is a risk that traces of these may be in any dish that we serve. We, therefore, advise you to inform a member of staff of any allergies to ensure your safety.

CHOSEN ALREADY?
Scan to order



