



FREE FLOWING

Two courses **22** / Three courses **28**

Add free flowing prosecco £30 per person (90 mins)

STARTERS

Granola parfait

House-made granola, Greek yoghurt, red berries, baby basil

Eggs Benedict

Hand sliced jamon de Bayonne, poached egg, English muffin, hollandaise sauce

Eggs Florentine

Spinach, poached egg, English muffin, hollandaise sauce

Minestrone soup

Tomato, celery, kale, orzo

Poached egg

Spiced lentil puree, puy lentils, Serrano ham

Sainte-Maure goats' cheese salad

Sainte-Maure fromage blanc, mixed leaves, apple caviar, candied walnuts, brioche crouton

MAINS

French toast brioche

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

Truffle scrambled eggs

Toasted sourdough, shaved fresh black truffle

Avocado toast

Sliced avocado, avocado purée, poached eggs, confit cherry tomatoes, chick peas, pomegranate

Squid stew

Rich tomato and red wine sauce, chickpeas, flat parsley

Celeriac Katsu Sando

Salt baked celeriac, vegan brioche, apple and banana curry sauce

Chicken piperade

Marinated peppers, sun blushed tomato, olives, red wine jus

SIDES

Fries 6

Truffle & parmesan fries 7

Wilted spinach 6

Half avocado (ve) 6.5
Grapefruit, pomegranate,
basil, lemon oil

Sweet potato fries 7
Feta & pomegranate

Buttered green beans 6.5
Shallots, toasted hazelnuts

DESSERTS

Vegan Chocolate Brownie

Salted caramel sauce

Mille-feuille

Layers of pastry & crème patisserie

Crème brûlée

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.