



BRUNCH
10AM TO 12PM

• Classics & favourites •

144 pancake stack 9

Organic bacon, maple syrup

Chocolate pancake stack 8

Nutella, banana, whipped cream **v**

Marmite crumpet 5.5

One poached egg **v**

Avocado crumpets 9

Poached eggs,
Hollandaise, organic sesame **v**

Prosciutto Benedict 10

Poached eggs, toasted English muffin,
Hollandaise, Angelica seeds

Eggs royale 11

Poached eggs, toasted English muffin, Hollandaise, roe

Heritage tomato sourdough 8

Smashed avocado, confit tomato, pomegranate **vg**

Smoked haddock kedgeree 11

Soft boiled egg, peas, lime **gf**

Classic brunch tipples

Espresso martini 11.5

Mimosa 11.5

Bellini 11.5

Peach / mango / strawberry / passionfruit / raspberry

Corpse reviver No.2 11.5

144 Bloody Mary 11.5

Virgin Mary 8.5

Non alcoholic aperitifs

Recommended with light tonic, soda or simply enjoy
straight over ice

Everleaf mountain 5

Saffron, vanilla & honeyed orange blossom

Everleaf forest 5

Cherry blossom, strawberry & bittersweet rosehip

Amarico aperitivo 5.5

Italian peach, flowers, orange & rhubarb

Peculiar serves

Earl grey tea vodka 5.5

Lemon & honey

Baller chilli vodka bloody Mary 11.5

Rosemary & lemon

Lime leaf 12.95

Basil & lime leaf house infusion
Simple syrup, fresh lemon, basil leaves

• Light & healthy •

Chia yoghurt bowl 8

Mango, kiwi, pomegranate, organic maple syrup **vg, gf**

Bircher muesli 8

Almond milk, blueberries, granola, honey **v**

Avocado houmous & chickpea grains 8

Pomegranate, chilli, coconut flakes **vg**

Summer berries porridge bowl 8

Almond, goji berries, cassia **v**

Vegetarian (v) Vegan (vg) Gluten free (gf)

Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.