

Rooftop

'SMITHS' OF SMITHFIELD

BRUNCH MENU / 60 PER PERSON

Includes a Sipsmith London Dry Gin welcome cocktail,
a three plate brunch with 120 minutes of free-flowing Prosecco, Mimosa or Bloody Mary

SNACKS

Warm sourdough, salted butter / 519 Kcal / 6

Mixed olives / vg / 226 Kcal / 6

Smoked nuts / vg / 356 Kcal / 5

Triple cooked chips, sriracha mayo / 726Kcal / 6

STARTERS / CHOOSE 1

Three Cooley Gold rock oysters, mignonette dressing, lemon / 173 Kcal

BBQ savoy cabbage, whipped vegan feta, black garlic, jalapeños, Roscoff onion / ve/143 Kcal

Tempura soft shell crab, masala sauce, coriander relish, Bombay mix / 171 Kcal

Dry cured coppa ham, house pickles / 297 Kcal

MAINS / CHOOSE 1

Ox cheek muffin, marmite hollandaise, poached egg, fried onions / 434 Kcal

Citrus cured salmon on toast, avocado, chilli, poached egg / 421Kcal

Grilled mushrooms, Jerusalem artichokes, hazelnuts, truffle, poached eggs, sourdough / v / 321 Kcal

Grilled rump steak, pickled walnut ketchup, watercress salad / 408 Kcal

Buratta, pistachio pesto, grilled spring onions / v / 259 Kcal

Tiger prawns, padron peppers, charlotte potatoes, salsa mojo rojo / 186 Kcal

PUDDINGS / CHOOSE 1

Plum and almond clafoutis, vanilla ice cream, pistachio / v / 542 Kcal

Selection of sorbet or ice cream / 244 Kcal

Basque cheesecake, poached Yorkshire rhubarb / 237 Kcal

Somerset camembert, seasonal chutney, crackers / 353 Kcal

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using
an oil which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan (vea) Vegan available

Rooftop

'SMITHS' OF SMITHFIELD

BRUNCH MENU / 85 PER PERSON

Includes a Sipsmith London Dry Gin welcome cocktail, Exmoor caviar blinis, a three plate brunch with 120 minutes of free-flowing Champagne or Bloody Mary

SNACKS

Warm sourdough, salted butter / 446 Kcal / 6
Mixed olives / vg / 226 Kcal / 6
Smoked nuts / vg / 356 Kcal / 5
Triple cooked chips, sriracha mayo / 726Kcal / 6

CANAPES

Exmoor caviar, blinis, chives, crème fraiche / 270kcal

STARTERS / CHOOSE 1

Three Cooley Gold rock oysters, mignonette dressing, lemon / 173 Kcal
BBQ savoy cabbage, whipped vegan feta, black garlic, jalapeños, Roscoff onion / ve / 143 Kcal/
Tempura soft shell crab, masala sauce, coriander relish, Bombay mix / 171 Kcal
Dry cured coppa ham, house pickles / 297 Kcal

MAINS / CHOOSE 1

Ox cheek muffin, marmite hollandaise, poached egg, fried onions / 434 Kcal
Citrus Cured salmon on toast, avocado, chilli, poached egg / 421Kcal
Tiger prawns, padron peppers, charlotte potatoes, salsa mojo roso / 186 Kcal
Grilled mushrooms, Jerusalem artichokes, hazelnuts, truffle, poached eggs, sourdough / v / 321 Kcal
Grilled rump steak, walnut ketchup, watercress salad/ 408 Kcal
Buratta, pistachio pesto, grilled spring onions / v / 259 Kcal

PUDDINGS / CHOOSE 1

Plum and almond clafoutis, vanilla ice cream, pistachio / 542 Kcal
Selection of sorbet or ice cream / 244 Kcal
Basque cheesecake, poached Yorkshire rhubarb / 237 Kcal
Somerset camembert, seasonal chutney, crackers / 353 Kcal

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