

PARADISE GREEN

Meat Free

The start of a new year is the perfect time to enjoy the beauty and sustainable benefits of a plant-based diet.
Items with a leaf 🌿 are completely meat free and created for all to enjoy.

SAVOURY

Until 4pm

- 🌿 **Smashed avocado**, charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0 9.8
- 🌿 **Healthy start**, chilli and maple celeriac 'toast', avocado, poached eggs, broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked salmon +5.0 14.2
- 🌿 **Shakshouka**, spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5 14.5
- Dirty Daisy**, crispy tater tots, chorizo, chipotle sour cream, Monterey Jack cheese, free range eggs, green tomato & avocado salsa, refried black beans, pink pickled onions (vegetarian option available) 14.7
- Fancy bacon roll**, poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0 14.9
- Smoked salmon royale**, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto 15.5

SWEET

Until 4pm

- 🌿 **House maple granola**, thick Greek yogurt, fresh berries, toasted coconut (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0 9.8
- 🌿 **Award winning banana bread sandwich**, whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts) 13.2
- 🌿 **Blueberry buttermilk pancakes**, fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0 13.5

Additions:

Avocado (VG)	+3.0	Back bacon	+4.0
Grilled halloumi (V)	+4.0	Chorizo	+4.5
Clarence Court poached eggs (V)	+4.0	Smoked salmon	+5.0
HG Walter sausage	+4.0	Halloumi fries (V)	+9.3

Substitutions:

Swap activated charcoal sourdough for rye or gluten free bread, swap scrambled eggs for scrambled tofu - free	
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'Tea-Total' Bottomless Brunch

35.0 per person

A selection of the bottomless REAL sparkling kombucha teas paired with one savoury & one sweet brunch dish

Bottomless Brunch

49.9 per person

One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz or Gosnells sparking honey & hibiscus

BRUNCH

POST NOON

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list
13.5% discretionary service charge added to each bill
Please note that we are cashless

SNACKS, STARTERS & SALADS

🍷 Padron peppers , jalapeño aioli (V)	7.0
🍷 Roasted cauliflower , smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	8.6
Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo	9.0
🍷 Panko fried halloumi , pomegranate, lime & mint yogurt (V)	9.3
Crispy tiger prawns , fermented chilli, lemon	10.5
🍷 Green Goddess salad , broccoli, cauliflower, garden peas, French beans, avocado dressing (VG) add chicken or tofu +£5.0	14.5
🍷 Sorrel rice bowl , poached egg, barrel aged feta, house tzatziki, lacto fermented jalapeno hot sauce, greens, pink pickled onions (V) add chicken or tofu +£5.0	16.2
Asian chicken salad , chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N)	16.5

MAINS

🍷 Vegan burger , crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, house fries (VG) (N)	15.9
🍷 Fragrant roasted butternut squash & carrot curry , toasted broccolini, black rice, kaffir lime (VG)	16.5
🍷 Miso roasted aubergine , crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG)	18.0

Roasted Atlantic salmon , white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing	24.5
BBQ monkfish skewer , chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia	28.0
Pan fried seabass , crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed winter greens	25.8
Chicken parmigiana , panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, house fries	24.5

Dry aged Sirloin (HG Walter), house fries, green salad, house béarnaise sauce	33.0
Dry aged fillet steak (HG Walter) pickled & roasted caramelised shallots, onion crema, Madeira jus, house fries	36.0
Flaming Tomahawk (HG Walter) (for two), house fries, seasonal greens, house béarnaise sauce (allow 30 mins)	78.0

House fries (VG)	4.9	Winter salad, lemon oil dressing (VG)	6.5	Crispy NSO potatoes, truffle aioli (VG)	6.2
Crispy Brussels sprouts, Kimchi (VG)	8.5	Roasted cauliflower & cheese (V) (N)	7.5		

TO FINISH

🍷 Aussie Pavlova , mascarpone cream, winter berries, flaked almonds (V)	8.0
🍷 Grilled pineapple , house shortbread, lime, coconut sorbet (VG,N)	8.2
🍷 Sticky toffee pudding , butterscotch sauce, Madagascan vanilla gelato (V)	8.4
🍷 Our famous Mars Bar cheesecake , fresh berries (V) (to share)	9.8

LUNCH
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