

BOTTOMLESS BRUNCH



One Main course + bottomless bubbles (Crémant de Bordeaux) or beer £37.95

One Main course + bottomless cocktails £45.95

Additional course to be charged separately

Starters

Grilled Muscade pumpkin, goats curd, lovage 10

Charred leeks, pink firs, pecorino 12 | Brixham scallop, plum, lovage 18

Main

Ex dairy burger, lyonnaise onions

Cesar salad, pecorino, sourdough

Shetland mussels, pet nat, yesterdays bread

Miso glazed hanger steak, ciabatta, ponzu

Roasted chicken, harissa and gremolata, Panesco white

Sides

Fries 5 | Hispi cabbage, anchovy butter, shallots 7

Ratte potatoes, white truffle mayonnaise, pecorino 8

Desserts

Seasonal sorbet, soured fruit 6 | Milk ice cream, rhubarb and ginger granita 7

Cinnamon fried brioche, brandy butter, anglaise 11

See separate bottomless drinks menu

please inform your server if you have any food allergies

13.5% discretionary service charge will be added to your bill

Bubbles & Beer

Cremant De Bordeaux, Precious Day NV

Madri Excepcional Premium Lager Beer 4.6% vol

Cocktails

THREE UNIQUE COCKTAILS AND TWO CLASSICS CREATED BY OUR BAR TEAM

LAVENDER // LYCHEE HIBALL

Roku Gin, Cartron Lychee, Citrus,
Lavender, Rosa Vermouth, Soda

APPLE // CURRANTS FIZZ

Aquavit, Fig, Apple, Cranberry,
Vanilla, Cherry, Fizz

APPLE // CHAMOMILE VESPER

Chamomile, Bombay Sapphire,
Finlandia Vodka, Green Apple, Citrus

YUZU // AGAVE PALOMA

Mezcal, Tapatio Tequila, Passionfruit,
Yuzu, Pink Grapefruit Soda

COFFEE // COCONUT MARTINI

Cartron Cacao Blanc, Sesame & Coconut Oil
Washed, Finlandia Vodka, Salted Caramel

please inform your server if you have any food allergies

13.5% discretionary service charge will be added to your bill