



2 courses £30 / 3 courses £35 Add bottomless Aperol Spritz £30 or Prosecco £25 (Make it Mimosa 500ml £5)

STARTERS

Egg Benedict, cured ham, Hollandaise sauce 770 kcal Egg Royale, "London cure" smoked salmon, Hollandaise sauce 743 kcal Roast pumpkin & quinoa salad, pomegranate, rocket, citrus dressing VG 465 kcal Smashed avocado, poached egg, grilled sourdough, black olive dressing V 438 kcal Chicken Taquitos, pico de gallo, avocado, salsa, queso fresco H 702 kcal

MAINS

Pan fried seabass, potato & tomato salad, Romesco sauce 450 kcal Rigatoni pasta, 36 months Parmesan, datterino tomato sauce, basil v 981 kcal Beef burger, brioche bun, gherkins, gem lettuce, cheese, burger sauce, chips 1515 kcal Moroccan shakshuka, harissa, flat bread, baked eggs, feta cheese v 520 kcal Josper grilled rib eye steak, harissa mayo, cress salad (£5 suppl) 980 kcal

SIDES

(£6 each)

Truffle & Parmesan chips V 754 kcal Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal Rocket & Parmesan salad V 208 kcal

DESSERTS

Mango & coconut parfait, passion fruit, coconut crumb V 188 kcal Buttermilk pancake, Greek yoghurt, maple syrup, berries, pistachios V 331 kcal Chocolate brownie, raspberry sorbet VG 484 kcal Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal Raspberry sorbet VG 31 kcal Vegan chocolate ice cream VG 48 kcal Mango sorbet VG 30 kcal Strawberries & cream V 60 kcal Lemon sorbet VG 39 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee

any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill. Prices include VAT.