

CELEBRATING PRIDE

In celebration of Pride in London, we are delighted to have partnered with our friends at Tanqueray N° Ten and Johnnie Walker to create this fabulous collection of cocktails inspired by our favourite Pride anthems.



COCKTAILS

£15

LOVE AT FIRST SIGHT

Tanqueray Flor de Sevilla Gin,
Solerno Blood Orange Liqueur, grapefruit,
blood orange sorbet

BORN THIS WAY

Cîroc Vodka, Champagne silver syrup

I WANT TO BREAK FREE

Tanqueray Gin N° Ten, mango,
London Essence Bitter Orange & Elderflower
Tonic, lemon, sugar syrup, crème de cassis,
Lustau East India Solera Sherry

TINY DANCER

Johnnie Walker Black Label, Casamigos Mezcal,
Mozart Chocolate Liqueur, hazelnut syrup, cream

£1 from every Pride cocktail purchased will be donated
to London Friend, a charity that supports the mental health and
wellbeing of the LGBTQ+ community in London.

In accordance with the Weights & Measures Act 1995 the measure for the sale of spirits and liqueurs on the premises is 50ml. Wines are sold by the glass measured at 175ml and Champagne at 125ml. Wine is also available in 125ml serving and spirits and liqueurs are available in 25ml serving upon request.

Please note a discretionary service charge of 12.5% will be added to your bill.

PRIDE BRUNCH MENU

£45 PER PERSON

Including a cocktail from our Pride cocktail menu inspired by our favourite Pride anthems.

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Please choose one item from each of the following sections:

TO START

Rainbow Acai Bowl, *with summer berries, banana, toasted coconut* VE/GF

Dalloway's Toasted Banana Bread, *with London honey, ricotta, Herefordshire raspberries and summer corn flowers*

House Maple Granola, *with raspberries & coconut yoghurt and toasted coconut flakes* VE

Buffalo Milk Mozzarella, *with heritage tomatoes, basil, green olives* V

MAINS

Suffolk Smoked Salmon & Burford Brown Scrambled Eggs, *granary brown toast, watercress*

Buttermilk Pancakes GF, *with cured bacon and maple syrup or English strawberries and vanilla cream* V

Baked Shakshuka, *with smoky chorizo, feta and flatbread*

Crushed Avocado On Sourdough Toast, *with roasted vine tomatoes, basil and Graceburn feta* V

Eggs Benedict or Florentine (V) or Royale, *with toasted English muffin and hollandaise*

EXTRA SIDES

White, wholegrain or sourdough toast V / £1.5

Plum tomato V, Mushrooms V, 2 Copper Maran eggs any style,

Sweet-cured bacon, Avocado V / £3.5

Truffle & Parmesan fries V / £6

An alternative non-alcoholic cocktail is available on request. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added.