

BRUNCH

2 courses £38

3 courses £45

STARTERS

Crushed avocado on toasted sourdough VE
roasted vine tomatoes, chilli jam & "feta"

Healthy banana split VE
homemade granola, coconut yoghurt,
berries, peanut butter dressing

Severn & Wye smoked salmon
homemade Guinness bread, crème fraiche

Vanilla chia pudding VE
maple walnuts, caramelized banana, honeycomb

Smoked haddock hash
spinach, crispy capers, poached egg, saffron mayo

THE EGGS

1 egg as starter, 2 eggs as main

St Ives eggs classic English muffin, homemade hollandaise

Royal
Severn & Wye smoked salmon

Benedict
Kessler ham

Florentine V
sautéed spinach

Bloomsbury
butter poached native lobster | £10 supplement per egg

MAINS

Shakshuka V
whipped Greek yoghurt, grilled flat bread, chopped coriander

Croque madam
Kessler ham, bechamel, duck egg

Native lobster roll
Marie rose sauce, avocado, lettuce
£10 supplement

Buttermilk pancakes crispy bacon
blueberries, maple syrup

Courgette & garden pea risotto V
Cashel blue cheese, toasted pine nuts

DESSERT

Classic vanilla crème brûlée V GF
Irish butter shortbread

Bakewell French toast V
mirabelle plum, amaretto, clotted cream

V Vegetarian | VE Vegan

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. Prices in British Pound Sterling £. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

