



Summer Brunch

Saturday & Sunday
12pm to 4pm

Classic Brunch

Enjoy Full Use Of Our Brunch Menu
£55

Flowing Champagne Brunch

Veuve Clicquot Champagne
*Unlimited champagne for 90 Minutes
£65

Appetizers

Please help yourself to our selection of appetisers served on the Chef's cold table

From The Chef's Kitchen

Please choose one item

Roast

Whole Corn Fed Chicken | Beef Rib Eye | Braised Lamb Leg
Glazed carrots, parsnip, Yorkshire pudding, duck fat potatoes and gravy

Grilled Fish of The Day

With chimichurri and side salad

Spring Green Asparagus and Snow Pea Risotto

Poached Egg and Avocado on Sourdough

With scallion pesto and sweet and sour yuzu dressing

Coconut Pancakes

With wild berries and jam, matcha green tea cream, Thai basil and maple syrup

Desserts

Please help yourself to our selection of desserts served on the Chef's cold table

In collaboration with

Veuve Clicquot

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.