



TRIBAL
BRUNCH

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ELEVATE YOUR TRIBAL EXPERIENCE:

↑ **Togetherness** | Food Package

- £39 pp: Choose a Signature, a Side/Small Plate and a Sweet from our menu.

↳ **Wilderness** | Food & Free Flowing Drink Packages:

- £75 pp: Free Flowing Minuty Rosé or Terazzas Chardonnay or Malbec
 - £79 pp: Free Flowing Cocktails
 - £89 pp: Free Flowing Veuve Clicquot Brut Champagne

⚡ SIGNATURES

Sweet Potato & Avocado Tacos, Grilled Green Beans & Sikil Pak (Ve) • 15

Thyme & Garlic Roasted Sweet Potato, Avocado, Grilled Green Beans, Guacatillo Dressing, Grilled Spring Onion, Coriander & Jalapeño, Sikil Pak & Lime

Huevos Rancheros • 14

Sunny Side Up Eggs, Refried White Beans, Coriander, Padron Peppers, Tomato Chipotle Salsa & Two-Piece Taco

Chorizo & Egg Muffin • 16

Chorizo Ibérico, Fried Egg, Manchego Cheese, Hashbrown, Smoked Paprika Aioli & English Muffin

Portland Crab & Egg Muffins • 19

Portland Crab with Crème Fraiche Herbs & Chilli, Buttered English Muffin & Hollandaise

Aubergine, Black Sesame Mole & Herb Salad (Ve) • 15

Fried Round Italian Aubergine glazed with Miso, topped with Sesame Seeds, Puffed Rice, Chives, Black Sesame Mole & Salad Of Mixed Herbs

Parmesan Scrambled Eggs, Black Pepper Butter & Sourdough • 15

Parmesan Egg Scramble with Spinach, Black Pepper Butter & Toasted Sourdough

Butter Milk Fried Chicken Bun, Avocado, Jalapeño & Red Cabbage Coleslaw • 16

Fosse Meadows Buttermilk Chicken, Ají Amarillo Marinade with Jalapeño and Cabbage Coleslaw, Guacamole, Pickled Onion & Brioche Bun

Hot Smoked Salmon, Buckwheat Waffle, Poached Egg, Hollandaise & Dill • 18

Buckwheat & Ricotta Waffle, Hot Smoked Salmon, Poached Egg, Hollandaise & Dill

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

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⚡ SMALL PLATES

- Spelt & Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6
Padron Peppers & Smoked Chilli Salt (V) • 8
Guacamole, Tomato Chipotle & Corn Chips (Ve) • 9
Parmesan Tapioca (V) • 7
Jamón Ibérico, Grilled Sourdough & Salsa Roja • 19
Yellowtail & Ají Tiradito • 17
Tuna Tartare, Chilli & Cashew Cream • 21

⚡ SIDES

- Green Salad, Herbs, Lime & Olive Oil (Ve) • 7
Ginger Pig Pork & Black Pepper Sausage (Gf) • 7
Smoked Streaky Bacon • 7
Avocado (V) • 7
Smoked Scottish Salmon • 9
House Fries & Chipotle Aioli (V) • 7
Hash Brown, Rosemary & Red Onion Salt (V) • 11
Feta, Fennel Seed & Chilli (V) • 7

⚡ SWEET

- Caramelised Mango, Passion Fruit, Mango Sorbet, Lime & Spiced Agave • 9
Caramelised Mango Cheek, Spiced Agave Syrup & Lime
- Acai Bowl, Banana, Raspberries & Date (Ve) • 11
Frozen Acai, Banana & Raspberries, Granola, Candied Coconut & Date
- Brioche French Toast, Strawberries & Coconut Ice Cream (V) • 14
Caramelised Brioche, Candied Pecan Maple Butter & Coconut Yoghurt Ice Cream

↑ **Tribal Spirits** | Free Flowing Drink Packages:

- £55 pp: *Free Flowing Terazzas Chardonnay or Malbec*
 - £59 pp: *Free Flowing Minuty Rosé*
 - £65 pp: *Free Flowing Cocktails*
- £75 pp: *Free Flowing Veuve Clicquot Brut Champagne*

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✂ COCKTAILS

Cuia • 18

Yerba Mate Infused Eminente Rum, Root Mastiha, Coco Lopez, Maple Syrup, Lime Juice & Ginger Beer

Kumaru • 18

Tonka Beans Infused Belvedere, Ginger Liqueur, Safari Tropical Liqueur, Banana Purée, Lime Juice & Angostura Bitters

Nashi • 18

Nashi Pear Infused Hennessy VSOP, Zedda Piras Berries Liqueur, Grapefruit Juice, Lemon Juice & Homemade Grenadine Syrup

Gula • 18

Pau D'Arco Infused Patrón Silver Tequila, Ojo de Dios Mezcal, Lime Juice, Pineapple Purée, Panela Syrup & Orange Bitters

Samara • 18

Eminente Rum Infused Cinnamon & Apple, Amaretto Liqueur, Lemon Juice, Apple Juice, Orange Juice & Maple Syrup

↑ Mezcal Flight Tasting • £45 pp

Embrace the tribal spirit as you uncover the nuanced flavours of Mezcal with our curated selection:

*Ojo de Dios
Ojo de Dios Café
Ojo de Dios Hibiscus
Mezcales de Leyenda San Luis Potosí with Agave Salmiana*

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