

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (🌾) (🌿)	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard (🌾)	4 / each
CORN 'RIBS' black garlic & fermented chilli (🌾) (🌿)	8
BBQ-SPICED PIG EARS (🌾)	9



CLASSICS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom, fried duck egg, mustard maple syrup (🌿) (🌿)	24
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, spicy feta, hash brown, cheese scone (🌿) (🌿)	15
SCOTTISH BREAKFAST Cumberland sausage, two eggs ~ any style, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	17
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter (🌿)	7
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado (🌿) <i>add grilled chorizo or smoked salmon</i>	12 4.5 / each
AVOCADO WAFFLE poached eggs, Aleppo chillies (🌿) (🌿)	13
SHAKSHOUKA harissa yoghurt, coriander, sumac (🌿) (🌿)	14
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest (🌿)	14
SALMON ROYALE poached eggs, hollandaise, horseradish, chives	15
DUCK BENEDICT poached eggs, braised duck leg, hollandaise, sriracha	17

SAVOURY

DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	13 2
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat (🌿) (🌿)	13
CAESAR SALAD romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche	17
LOBSTER ROLL spicy Marie Rose sauce, brioche	23
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled kumquat, chilli, coriander	25



SWEETS

SEASONAL FRUIT SALAD (🌾) (🌿)	7
GREEK YOGHURT homemade granola or fresh fruit (🌾) (🌿)	8.5
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, lemon sorbet, dill (🌿)	12
DEEP FRIED MARS WAFFLE hazelnut ice cream, sweetmeat fudge sauce (🌿)	12
TORREJAS maple caramel apples, cinnamon ice cream (🌿)	12
CARAMELISED BANANA WAFFLE homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (🌿)	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (🌿)	17



SIDES

FRENCH FRIES (🌾) (🌿)	5.5	TRUFFLE & PARMESAN FRIES (🌿)	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde (🌾) (🌿) (🌿)	6	TENDERSTEM BROCCOLI hummus, chilli crunch (🌿) (🌿)	8

Corporate Chef Maxwell Terheggen

Executive Chef Jessica Luis

(🌾) Gluten free (🌿) Vegetarian (🌿) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.