

The Buttery

If you have any allergy concerns please speak to us before ordering, we handle gluten and nuts in our kitchen.

Please note from 11am we have a no-laptop policy. Well-behaved dogs on leads are welcome in our garden. A discretionary service charge of 10% is added to your bill.

Brunch Menu
12 – 3pm



We are cashless

APERITIFS

Ca' del Console Prosecco (125ml)	8
Nyetimber Classic Cuvee (125ml)	12
Garibaldi	9
Mimosa	9
Aperol Spritz	9
Bloody Mary	9
	12

SHARERS & NIBBLES

Green Olives	5.0
Smoked Salted Mix Nuts	3.5
Bread, Olive Oil & Balsamic Vinegar	4.5
Truffle Risotto Croquettes	9.0
Halloumi Fries with Burnt Honey	9.0

SALADS

Chicken Caesar Salad	16
Bacon, anchovies, croutons, parmesan shavings, baby gem, homemade Caesar dressing	
Warm Beetrot Salad	16
Roasted beetroot topped with spiced feta, roasted walnuts and a drizzle of balsamic vinegar	

BRUNCH

Eggs Benedict

Smoked streaky bacon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries

17

Avocado Benedict (v)

Spiced smashed avocado on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries

17

Eggs Royale

Smoked salmon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries

18

Smashed Avocado on Toast (v)

Spiced smashed avocado with feta, poached egg, fried cherry tomatoes and dukkah (add smoked salmon 5.5)

15.5

Shakshuka (V)

Spiced red tomato sauce served with two poached eggs, Greek yogurt, leek oil, and dukkah. Served with toasted sourdough. (add Feta 3.0 ; add Cumberland sausage 3.5)

15.5

We make our poached eggs beautifully runny – if you would like well-done eggs please order them scrambled or fried!



SWEET TREATS

Nutella French Toast

With mascarpone and cherry compote crème, fresh strawberries, maple syrup and toasted hazelnuts

15

American Pancake Stack

Freshly made to order. With maple syrup and bacon or fresh berries and strawberry syrup

14.5

Baked Cookie Dough

Goey warm cookie dough with white chocolate and raspberry, served with vanilla ice cream and fresh berries (10 mins preparation time)

12

LUNCH

Aubergine Parmigiana (v)

Fried aubergine sliced and layered with tomato sauce, mozzarella and Parmigiano Reggiano

16.5

Chicken Burger

Crispy panko fried chicken nestled between soft brioche bun. Topped with ketchup, mayo and soy sauce, crisp baby gem lettuce, tomato and pickled shallots. Served with fries

18.5

Grilled Octopus

Slow cooked octopus served with garlic mashed potatoes, chimichurri sauce, green oil, lime and shiso cress

21

Pulled Beef on Toast

Tender pulled beef with homemade BBQ sauce on a brioche. Served with pickled red cabbage, chillies, fresh spring onion, and golden galette potato

21

Wild Mushrooms on Toast

Sautéed mushrooms seasoned with garlic butter and thyme, truffle oil mayo. Served with a poached egg, green oil and paprika oil

17.5

SIDES

Seasonal Roasted Vegetables	5.5
Layered Roast Potatoes	4.5
Homemade Potato Wedges	5.5
Sweet Potato Fries	5.5
Grilled Halloumi	5
Smoked Salmon	6