

BRUNCH

988PP / 788PP



APPETISERS FOR THE TABLE

selection of house made sausages **JG**
terrines campagnarde, sour apricot condiment
tuna tartare with lemongrass dressing and shaved fennel
burnt aubergine escabeche with pickled vegetables and olive oil **JG**
salad of castel franco, blood orange, gorgonzola and walnuts

MAINS (CHOOSE ONE)

quarter suckling pig, seriously buttery mash and barbecued grapes **JG**
wagyu beef cheek kaldereta, cheese dumplings and piquillo peppers **JG**
sea bream fillet, hispi cabbage, fondant butternut and a charcoal velouté **JG**
350g ribeye steak, koffman fries and bearnaise sauce **JG**
roast yellow chicken, röstii potato, 2 fried duck eggs and slaw (for 2)
chateaubriand, dauphinoise potatoes, spinach and house garlic sausage gratin and sauces (for 2) **JG**
grilled tofu, sesame emulsion and crispy noodles **JG**
truffle mushroom lasagne and cauliflower cream **JG**
sunday only: roast rib of beef, bone marrow, yorkshire puddings, cauliflower cheese, carrots, cabbage, duck fat roasties, horseradish cream and lashings of gravy (for 2) **JG**

DESSERT (CHOOSE ONE)

passion fruit pavlova
sticky toffee pudding and vanilla ice cream

FREE-FLOW

2.5 hours

ABV

champagne
white (sommelier selection)
red (sommelier selection)
spirits (vodka, gin, rum)
aperol spritz
stella artois draught

NO ABV

no g&t
virgin mary
mocktails
homemade
lemonade sodas