

Festive Brunch

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| FESTIVE ROAST OF THE DAY YORKSHIRE PUDDING - ROAST POTATOES BRUSSEL SPROUTS - HONEY GLAZED CARROTS | 24 |
| IBÉRICO AIR DRIED HAM ARTISAN BREAD - GRATED FRESH TOMATO | 17 |
| EGGS BENEDICT/ROYALE/FLORENTINE HAM, SALMON OR SPINACH - HOLLANDAISE | 18 |
| PAN-FRIED SALMON ·GF· TERIYAKI SAUCE - TENDERSTEM BROCCOLI SWEET POTATO FRIES - SRIRACHA-AIOLI | 25 |
| GRILLED RIBEYE ·250G· PARMESAN CHIPS BÉARNAISE, RED WINE JUS OR PEPPERCORN | 29 |
| SURF AND TURF BRITISH BEEF FILLET ·200G· - LOBSTER TAIL - PARMESAN CHIPS - HOLLANDAISE | 45 |
| BEEF SLIDERS GUINDILLA PICKLED PEPPER | 15 |
| LOBSTER SANDWICH BRIOCHE BUN - REMOULADE SWEET POTATO FRIES - WASABI MAYONNAISE | 20 |
| SALMON POKE BOWL SALMON TERIYAKI - AVOCADO - MANGO - EDAMAME - CARROT - PICKLED GINGER - YUZU - SESAME - BROWN RICE - CRISPY SHALLOTS | 20 |
| CHICKEN POKE BOWL MARINATED CHICKEN - PEANUT SAUCE - CARROT - EDAMAME - PINEAPPLE - CUCUMBER - BROWN RICE - CRISPY SHALLOTS - SAMBAL | 20 |

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| VEGETARIAN MOUSSAKA ·V· AUBERGINE - PLANT BASED MINCE OREGANO - PARMIGIANO-REGGGIANO | 19 |
| ROASTED SQUASH SALAD ·VE· PUY LENTILS - PUMPKIN SEEDS - VEGAN FETA - SUNDRIED TOMATOES | 19 |

Sides

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| SWEET POTATO FRIES ·V· SRIRACHA-AIOLI | 8 |
| TRIPLE-COOKED CHIPS ·V· PARMIGIANO-REGGGIANO | 8 |
| SAUTEED BRUSSEL SPROUTS MAPLE SYRUP - CHILLI | 5 |
| TENDERSTEM BROCCOLI ·VE· GARLIC - CHILLI | 5 |
| PAN CON TOMATE ·V· ARTISAN BREAD - GRATED FRESH TOMATO | 5 |

To Share

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| SEAFOOD PLATTER FOR TWO | 55 |
| LOBSTER SANDWICH SOFT-SHELL CRAB CRISPY CALAMARI SWEET POTATO FRIES PADRON PEPPERS | |

Sweet

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| PANCAKES CINNAMON ICE CREAM - FOREST FRUIT COMPOTE - FRESH BERRIES | 14 |
| CHURROS ·V· CHOCOLATE SAUCE | 7 |
| CHEESECAKE ·V· RASPBERRY COULIS | 7 |
| CHOCOLATE ICE CREAM ·V· CHOCOLATE CRUMBLE | 7 |

Cocktails

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| LÉOUBERRY BRAMBLE LOVE BY LÉOUBE - CASSIS BOMBAY BRAMBLE - CITRUS FOAM | 18 |  |
| CHOCOLATE SOUR COURVOISIER V.S.O.P. - MOZART WHITE - ORGEAT - APEROL - EGG WHITE | |  |
| LOVE BUBBLES LOVE BY LÉOUBE - WHITLEY NEILL RASPBERRY - ROSEMARY BILLECART-SALMON BRUT | |  |

THIS MENU IS SERVED DURING FESTIVE SEASONS
FROM 11:30AM TO 5PM

GUESTS WITH ALLERGIES AND INTOLERANCES
SHOULD INFORM A MEMBER OF THE TEAM
V:VEGETARIAN
VE:VEGAN
GF:GLUTEN FREE

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

ALL PRICES ARE IN £ AND INCLUDE VAT
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL