

CHRISTOPHER'S WEEKEND BRUNCH

@christopherswc2

Available Saturday 11am - 3pm, Sunday 11.30am – 3.30pm

TO NIBBLE Warm San Francisco Sourdough Bread Maldon Sea Salted Butter / 4

PICK ME UP

Bellini / 11

Grand Mimosa / 12

Espresso Martini / 12

Patrón XO Espresso Martini Grey Goose
Vodka, Patrón Cafe, Double Espresso / 13

Bloody Mary / 11

SMOOTHIES, SHAKES & JUICES

Detox Smoothie

Apple, Beetroot, Carrot & Ginger / 6

Vitamin C Smoothie

Orange, Lime, Pink Grapefruit & Banana / 6

Berry Smoothie / 6

Brownie & Bourbon Shake (Alcoholic) / 10

Triple Chocolate Shake / 6

Caramel & Honeycomb Shake / 7

Fresh Orange Juice / 4

Fruit Juices

Cloudy Apple, Lychee, Pink Grapefruit / 3.5

SUPER SMOOTHIES

Citrus Beet Cleanser

Beets, Chard, Coconut Water, Oranges &
Lemon / 7

Born to be Green

Kale, Apple, Spinach, Coconut Water, Lime,
Mint, Spirulina / 7

Early Chocolate Shot

Almond Milk, Raw Cacao, Peanut Butter / 4

SUPERFOOD BRUNCH

Avocado & Tomato Toast, Poached Egg,
Lime, Chilli, Flax Seeds & Walnut Pesto (v) / 10
(Add Smoked Salmon / 5 / Devonshire
Crab / 6)

Buckwheat Pancakes

Camu Powder & Cinnamon Dust, Goji Berry
Compote, Maple Syrup / 10

Warm Kale & Butternut Squash Salad

Cucumber, Beluga Lentils, Pomegranate,
Quinoa, Flax & Chia Seeds (v) / 11
Add Blackened Salmon / 6

**Egg White, Avocado & Tomato
Omelette** / 12

TO START

Granola Honey, Fresh Berries, Yoghurt (v) / 6

Wild Mushrooms Garlic & Caramelised
Onions, Toasted Walnut Bread (v) / 9

Maryland Crab Cake

Arugula, Red Pepper Mayo, Tomato Jam / 15

Watermelon, Blueberry & Spinach Salad
Red Onion & Feta (v) / 8

Caesar Salad / 10

(Add Chargrilled Chicken / 3)

PANCAKES & FRENCH TOAST

Blueberry Buttermilk Pancakes

Blueberry Compote, Maple Syrup / 9

Buttermilk Pancakes

Maple-cured Bacon, Maple Syrup / 10

Warm Brioche French Toast Roast Peach,
Vanilla Mascarpone & Maple Syrup / 10

Chocolate Brioche French Toast (Milk or
Dark) Vanilla Ice Cream / 12

Sweetcorn & Zucchini Hotcake

Roasted Cherry Vine Tomatoes, Spinach,
Red Pepper & Black Bean Salsa (v) / 9

EGGS

Eggs Benedict / Florentine / Royale / 15
(Add Monterey Jack / 2)

Lobster Benedict

Half Grilled Lobster, Spinach, Poached Egg,
Béarnaise Sauce / 24

**Scrambled Eggs & Maldon Smoked
Salmon**, Sourdough Toast / 15

Eggs Maryland Poached Egg, Crab Cake,
Spinach, Hollandaise Sauce / 16

Omelette

Spinach, Bacon, Monterey Jack / 12

SIDES

Maple-cured Bacon / 4

Fries / Sweet Potato Fries / Hash

**Browns / Steak Mushrooms / Tobacco
Onions / House Salad** / 5

Parmesan Truffle Fries / 7

Mac & Cheese / 8 (With Lobster / 18)

SUBSTANTIAL

Huevos California Soft Flour Tortilla,
Chilli Tomato Salsa, Guacamole, Fried Eggs,
Monterey Jack / 12

Portobello Mushroom Eggplant Caviar,
Red Onion, melted Taleggio Cheese on
Toasted Walnut Bread (v) / 12

Corn Beef Hash Béarnaise Sauce / 13
(Add Poached Egg / 2)

Christopher's Hamburger / 13

Christopher's Wagyu Burger / 19
(Add Cheese / 2 &/or Bacon / 2)

Steak & Eggs

6oz Grilled Australian Wagyu Rump Steak, Fried
Eggs / 19

Texas Grill Cumberland Sausage, Maple-cured
Bacon, Grilled Chicken, Oven-Roasted Tomatoes,
Fried Eggs, Hash Brown, Mushroom / 17

Harissa-rubbed Breast of Chicken Chickpea
Mash, Rocket Salad / 18

Blackened Salmon

Jambalaya Risotto, Cress Salad / 19

Lobster Club

Half Grilled Lobster, Chilli Mayo, Iceberg
Lettuce, Bacon, Tomato, Fried Egg,
Toasted Brioche / 26

HOMEMADE DESSERTS

Warm Chocolate Brownie Vanilla Bean Ice
Cream, Praline Crumble, Valrhona Chocolate
Sauce / 9

New York Vanilla Cheesecake

Vanilla Mascarpone, Mixed Berries, Sunflower
Tuile (*gluten free*) / 9

Pecan Maple Pie

Salted Caramel Ice Cream / 8

Pineapple Tarte Tatin Chocolate & Pistachio
Fondant, Black Coconut Ice Cream / 9
(*Please allow 20 minutes*)

Coconut & Almond Milk Pannacotta

Lavender Poached Pears / 9 (*dairy-free &
vegan*)

Cinnamon Beignets

Chocolate Dipping Sauce / 8

Ice Creams & Sorbets

(Your choice of 3 flavors) / 8

Fresh Fruit Salad Blood Orange Sorbet / 7

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our Food/drinks will be free of any traces of allergens, including peanuts.

(v) denotes dishes suitable for vegetarians. A discretionary 12.5% service charge will be added to your bill.