

Brunch Menu

THURSDAY – SUNDAY UNTIL 2PM £29.50 PER PERSON

Please choose one item from each of the following sections:

Coffee & TEa

Americano, Espresso, Macchiato, Cappuccino, Latte, Flat White, English Breakfast, Earl Grey, Green Leaf Tea, Jasmine, Peppermint

Fresh Juice

Orange, Apple, Grapefruit, Cranberry

Vo Start

GRANOLA YOGHURT POTS with Herefordshire raspberries & coconut yoghurt VE

BUFFALO MILK MOZZARELLA with heritage tomatoes, basil, green olives V

RAINBOW ACAI BOWL with summer berries, banana, toasted coconut VE/GF

DALLOWAY'S TOASTED BANANA BREAD London honey, ricotta & Herefordshire raspberries

mains

SUFFOLK SMOKED SALMON & SCRAMBLED EGGS Add Wiltshire truffle £10

> BUTTERMILK PANCAKES GF with cured bacon & maple syrup or

with English strawberries & vanilla cream ${\sf V}$

BAKED SHAKSHUKA V with Clarence Court eggs, feta & flatbread Add smoky chorizo /£4

CRUSHED AVOCADO ON SOURDOUGH TOAST with roasted vine tomatoes, basil & Graceburn feta V

EGGS BENEDICT OR FLORENTINE V OR ROYALE with toasted English muffin, hollandaise

SUPERFOOD SALAD, GRILLED MEDITERRANEAN VEGETABLES green lentils, sundried tomato dressing V/VE Add chicken /£8 tuna /£10 halloumi /£4

Extra Sides

White, wholegrain or sourdough toast V/£1.5 Plum tomato V, Mushrooms V, 2 Copper Maran eggs any style, Sweet-cured bacon, Avocado V /£3.5 Truffle & Parmesan fries V /£6

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT . A discretionary service charge of 12.5% will be added.