

RHYTHM & BRUNCH

2 courses £36 / 3 courses £42

Add bottomless Prosecco for the duration of your meal for £25

STARTERS

Charcoal roasted cauliflower, miso, vegan almond ricotta, chilli VG 661 kcal

Eggs Benedict, cured ham, hollandaise sauce 668 kcal

Smashed avocado, poached egg, grilled sourdough, black olive dressing V 361 kcal

Chicken Taquitos, pico de gallo, avocado, salsa, queso fresco 723 kcal

“London cure” smoked salmon, scrambled eggs, sourdough 444 kcal

MAINS

Orecchiette pasta, almond lemon ricotta, cherry tomatoes, garlic, chilli, spinach VG 1032 kcal

Salmon chowder, potato, chilli, spring onion, sweetcorn, coconut 188 kcal

Korean fried chicken burger, pickled cucumber, bean sprouts, sesame seeds, chips 1372 kcal

Josper grilled rib eye steak, harissa mayo, cress salad 773 kcal (£5 suppl)

Moroccan shakshuka, harissa, flat bread, baked eggs, feta cheese V 521 kcal

SIDES

(£6 each)

Creamed spinach, garlic V 310 kcal

Chips, Parmesan & truffle oil 781 kcal

Rocket & Parmesan salad 208 kcal

DESSERTS

Mango & coconut parfait, passion fruit, coconut crumb V 188 kcal

Buttermilk pancake, Greek yoghurt, maple syrup, berries, pistachios V 331 kcal

Chocolate brownie, raspberry sorbet VG 484 kcal

Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal

Raspberry sorbet VG 31 kcal

Vegan chocolate ice cream VG 48 kcal

Mango sorbet VG 30 kcal

Strawberries & cream V 60 kcal

Lemon sorbet VG 39 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.