

The Buttery

If you have any allergy concerns please speak to us before ordering, we handle gluten and nuts in our kitchen.

Please note from 11am we have a no-laptop policy. Well-behaved dogs on leads are welcome in our garden.

A discretionary service charge of 13.5% is added to your bill.

Brunch Menu

12 – 3pm

We are cashless



APERITIFS

Ca' del Console Prosecco (125ml)	8.0
Nyetimber Classic Cuveé (125ml)	12.0
Drappier Rosé Brut Champagne	15.0
Mimosa	9.0
Aperol Spritz	9.0
Bloody Mary	12.0

SHARERS & NIBBLES

Green Olives	4.0
Smoked Salted Almonds	3.0
Bread, Balsamic & Olive Oil	4.5
Halloumi Fries with burnt honey	8.5

SALADS

Warm Root Vegetable	15.0
Vibrant salad with a medley of root vegetables, and roasted butternut squash resting on a flavourful bed of Ajo Blanco with a drizzle of pomegranate and mixed seeds	
Chicken Caesar	15.5
Bacon, anchovies, croutons, parmesan shavings, baby gem, homemade Caesar dressing	

CLASSICS

Eggs Benedict	15.5
Smoked streaky bacon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Avocado Benedict (v)	16.5
Spiced smashed avocado on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Eggs Royale	17.5
Smoked salmon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Smashed Avocado on Toast (v)	15.0
Spiced smashed avocado with feta, poached egg, fried cherry tomatoes and dukkah (add smoked salmon 5.5)	

We make our poached eggs beautifully runny – if you would like well-done eggs please order them scrambled!

SWEET TREATS

Nutella French Toast	14.5
With mascarpone and cherry compote crème, fresh strawberries, maple syrup and toasted hazel nuts	
American Pancake Stack	13.5
With peanut butter crèmeux, salted caramel and pecan nuts (add bacon 3.5; or fresh berries 3.0)	
Baked Cookie Dough	11.5
Goopy warm cookie dough with white chocolate and raspberry, served with vanilla ice cream and fresh berries (10 mins prep time)	
Greek-Style Orange Cake	9.5
Traditional portokalopita made with filo pastry soaked in sweet orange syrup, served with vanilla ice cream	

BRUNCH

Shakshuka (V)	15.0
Spiced red tomato sauce served with two poached eggs, Greek yogurt, leek oil, and dukkah. Served with toasted sourdough. (add Feta 3.0 ; add Cumberland sausage 3.5)	
Smoked Roasted Aubergine (v)	16.0
Whole roasted aubergine on toasted sourdough served with Feta, pomegranate molasses, and a parsley salsa (can be made vegan)	
Kimchi Fried Chicken	18.0
Buttermilk fried chicken, kimchi pancake, spicy avocado, pickled cucumber and chilli	
Mathilde's Prawn Toast	18.5
Tangy chopped prawn mix on toasted brioche with sesame and poppy seeds, red chilli peppers and a fried egg	
Pulled Beef on Toast	20.0
Tender pulled beef with homemade BBQ sauce on a brioche. Served with pickled red cabbage, chillies, fresh spring onion, and golden galette potato	



SIDES

Smoked salmon	5.5
Layered roast potato	4.5
Fries / sweet potato fries	4.5
Grilled halloumi	5.0
Green side salad	4.0

