

37 B

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45
BOTTOMLESS PROSECCO OR HOUSE WINE
(WHITE OR RED) £19



STARTER

Comte foam, fried egg & shiitake mushroom crêpe
Gluten, Dairy, Egg

Squid, chorizo & winter tomato
Sulphites, Gluten, Shellfish

Onion soup, gruyere cheese & homemade brioche
Sulphites, Gluten, Dairy

MAINS

Vol au vent, organic sheep ricotta, Tropea onion & tomato
Sulphites, Gluten, Dairy, Egg

Grilled Stone Bass, dashi broth & daikon radish
Sulphites, Fish, Sesame

Capon, jospier polenta & rainbow carrots
Sulphites, Dairy

DESSERTS

Selection of artisan cheeses from Paxton & Whitfield, quince & pineapple chutney
Dairy, Gluten

Bokan chocolate sensation
Dairy, Egg, Gluten, Nuts

Lemon tart
Dairy, Egg, Gluten, Nuts

A selection of homemade ice creams & sorbets
Dairy, Egg

SIDES

Homemade truffle & cheese fries **9.00**

Granny smith apple endive salad, pecan nuts & honey dressing **8.00**

Mash potato **6.00**

Purple broccoli **7.50**

Black truffle mash potato **9.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Bookings available from 12:30 to 14:00 on Saturdays only. Bottomless Prosecco or Wine is available for 1.5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all our game dishes are wild, so may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.