

## ☪ BRUNCH

2 courses £25.00

3 courses £29.00

Add bottomless bubbles  
to your meal for £22.00

## EGGS

*Served on toasted sourdough*

Poached egg, avocado

Scrambled eggs, truffle

Scrambled eggs, smoked salmon

## MUFFINS

*Poached egg, English muffin,  
hollandaise sauce*

Florentine

Royale

Benedict

## STARTERS

Harissa & agave glazed  
aubergine, coconut,  
peanut & pulses

Burrata, Nutbourne heritage  
tomato, baby basil, taggiasca  
olives

Jerusalem artichokes velouté,  
sautéed wild mushrooms,  
rosemary & Camembert  
croquette

London smoked salmon,  
capers, horseradish,  
cream & blinis

4 Colchester rock oysters,  
shallot vinegar

Hand chopped beef tartare,  
smoked rosemary aioli, sea  
salt crackers

## MAINS

Tart of the day, salad

Fresh rigatoni, sautéed wild mushrooms

Fish & chips, mushy peas, tartare sauce

Pan fried cod, herb crushed potatoes,  
brown shrimps & caper berry grenobloise

Chicken supreme, wild  
mushroom & truffle vinaigrette

Hand chopped beef tartare & chips

Cured ham “Croque Monsieur”, salad

Steak burger, mayo, lettuce,  
chips & onion rings

Sirloin 300g, fried egg  
£7.00 supplement

## DESSERTS

Rhubarb and custard,  
strawberry & rose sorbet

Mandarin & pistachio  
baked Alaska

Dark chocolate marquise,  
griottine

Pistachio crème brûlée

Valrhona dark chocolate  
fondant, Tonka bean ice cream  
*Allow 8 minutes*

Daily selection of homemade  
ice cream & sorbets

Gariguette strawberry  
Eton mess

Cheese selection  
£4.00 supplement

## SIDES

£5.00 each

Pommes frites    Mousseline potato    Wilted spinach

Mixed baby leaves    Endive & escarole, Fourme d’Ambert, walnut dressing

For allergen ingredient information please ask a member of staff.

Please note however, that despite our best efforts, traces of allergens may be present in our dishes.