

Brunch Menu

Our classic burger with fries £18

Avocado Toast on Sourdough £10
+ Feta Cheese £2 + 2 Poached eggs £3 + Smoked Salmon £4

Eggs Benedict £12

Eggs Royale £14

Smoked Salmon £14
with your choice of Scrambled or Poached Eggs

Open Top Smoked Salmon £ 10
on sourdough, with Dill Cream Cheese

Mixed Berry Bowl £8

Homemade Granola £ 9
with Natural Yoghurt and Fresh Berries

Natural Greek Yogurt £8
with Chopped Walnuts & Organic Honey

Vegan Pancake £14
with Hummus, Cherry Tomatoes & Spinach

Vegan Pancake £14
with Avocado, Cherry Tomatoes & Spinach

Organic Jumbo Oats £10

*With your choice of Milk-Oat / Almond / Coconut/Whole / Semi-Skimmed
*Your choice of 3 Toppings Goji Berries / Banana / Chia Seeds / Flaxseeds
Organic Honey / Berries / Walnuts / Bee Pollen

Available until 6.30pm

Viennoiseries & Patisseries

Pain au Chocolat £3.5

Croissant £3

Almond Croissant £3.5

Cinnamon Bun £3.5

Carrot Cake £6

Valrhona Chocolate Éclair £6

Madagascar Vanilla Éclair £6

Isphan £6

Strawberry Tart £6

Sides

Chunky Chips £5 French Fries £5 Sauteed Spinach in Olive Oil £5
Avocado with Olive Oil £5 Mixed Salad £5 Rice £5 Tomato Salad £5



Starters & Salads

Smoked Salmon Plate £12
with Chives, Dill, Capers, Lemon & Toasted Sourdough

Greek Salad £12

Quinoa Salad £14
with Roasted Vegetables

Burrata Salad £12
with Heritage Tomatoes

Avocado Salad £12
with Cucumber Ribbons, Mixed Leaves and Cherry Tomatoes

Cesar Salad £12

Broccoli Salad £12
with Chilli & Garlic

Roasted Aubergine £12
with Tahini Dressing

All Day

Burgers & Steaks

Classic Burger with Fries £18

40 day Dry Aged West Country Sirloin £ 25
with French Fries and Red Wine Sauce

Seasonal Plant Based Burger with Fries £18

Mains

Pappardelle with Mushrooms £15

Grilled Scottish Salmon Fillet with Mixed Salad £18

Chicken Skewers Marinated in Saffron £18
served with Grilled Cherry Tomatoes and Mixed Salad

To Share

Assiette de Charcuterie £18
With Finocchiona Salame, Parma Ham, Milano Salame, Smoked Ham,
heritage Tomatoes and Toasted Sourdough Bread.

Mezze platter served with Toasted Sourdough £15

Crepes

Sweet Crepes

Nutella Crepe £8

Organic Honey £7

Nutella and Banana £9

Strawberries & Cream £10

Valrhona 70% Dark Chocolate & Strawberries £12

Lemon and Sugar £7

Blueberry and Banana £10

Mixed Berry Crepe £10

Maple Syrup £ 7

Savoury Crepes

Spinach and Ricotta £7

Ham and Cheese £8

Smoked Ham & Gruyere Cheese £10

Smoked Salmon and Cream Cheese £10

English Cheddar & Organic Honey £8

Patisserie & Ice-Cream

Carrot Cake £6

Valrhona Chocolate Éclair £6

Madagascar Vanilla Éclair £6

Raspberry Ispahan £6

Strawberry Tart £6

Ice Cream : Chocolate, Vanilla, Pistachio (2 Scoops £6)

Sorbet : Lemon £6

Patisseries all available to take away

Cream Tea

Plain & Raisin Scones £15

served with Cornish Clotted Cream & Strawberry Preserve.
Your choice of Tea or Coffee and a Patisserie of your choice.

Wine & Champagne

Champagne	Glass / Bottle
House Champagne	£13 / 70
La Cuvee, Laurent Perrier	£80
Prestige Rose, Taittinger	£90

Prosecco	
Prosecco Quadri Extra Dry	£9 / 38

White Wine	
House Wine, Embrujo Verdejo Organie	£8 / 28
Touraine Sauvignon Blanc	£10 / 37
Albarino Mar De Frades	£45
Chablis, Louis Michel	£60
Sancerre, Cuvee Insolite	£65

Rose Wine	
House Wine, Domaine De l'amour	£9 / 32
Love By Leoube Organic Rose	£40
Porte Noire Organic, By Idris Alba	£58

Red Wine	
House Wines, Les Mougeottes Pinot Noir	£8 / 28
Brunito Rosso Toscana, Da Vinci	£10 / 37
Rioja Edicion Limitada, Ramon Bilbao	£45
Humberto Canale Estate, Malbec Argentina	£59
Phantom, California	£61

Beer / Cider

Asahi	£5.50
Peroni	£5.50
1936 Biere	£5.50
Birra Moretti	£5.50
Brewdog Punk IPA	£5.50
Charrington's Cryals Private	£6
Charrington's Cryals Classic Cider	£6

Cocktails

Mimosa	£12
Bellini	£12
Aperol Spritz	£12
Pornstar Martini	£12
House Matcha & Gin cocktail	£12
Bloody Mary	£12
Americano	£12
Negroni	£12
Espresso Martini	£12
Margarita	£12



Spirits

Whisky

Dewars Whisky	£7
Jack Daniels	£7
Johnnie Walker Black Label	£9

Bourbon

Maker's Mark	£8
Buffalo	£8.50
Woodford Reserve	£11

Cognac

Hennessy	£11
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Gin

Hendrick's	£8
Longtooth	£9

Rum

Bacardi Spiced Rum	£7
Mount Gay Spiced Rum	£8

Tequila

Ocho Blanco	£7
Silver Patron	£10

Vodka

East London Vodka	£7
Beluga Noble Night	£11

Grappa

Nonino Grappa 1897	£8
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Soft Drinks

Coca Cola	£3
Coca Cola Diet	£3
Fever Tree	£3
Tonic Water	£3
Sicilian Lemonade	£3
Soda Water	£3
Acqua Panna Still Water 750ml	£4
San Pellegrino Sparkling Water 750ml	£4

Coffee / Tea

Espresso Single	£2.50
Espresso Double	£3
Macchiato	£3.50
Cortado	£3.50
Cappuccino	£4
Latte	£4
Flat White	£4
Americano	£3.50
Hot Chocolate	£5
Affogato al Caffè	£5
English Breakfast Tea	£3.50
Earl Grey	£3.50
Green	£3.50
Peppermint	£3.50
Camomile	£3.50
Lemon & Ginger	£3.50

Fresh Juices

Please choose 1-3 ingredients: £5/6

Orange
Grapefruit
Apple
Carrot
Cucumber
Spinach
Celery
Aloe Vera
Lemon / Ginger Shot £3
Additional ingredients £1



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Cesar Salad £12

Broccoli Salad £12
with Chilli & Garlic

Roasted Aubergine £12
with Tabini Dressing

A discretionary 12.5 service charge will be applied to your bill.
If you have any allergies please let a member of staff know

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