

a DRINK LIST a

**aperitif £6.50
bucks fizz
house bloody / virgin mary**

**SUPER GREEN BLEND
OR
ROOTS JUICE**

WINE BY THE GLASS

sparkling

125ml

contadi castaldi, franciacorta, lombardy, italy nv £11.00

françoise monay, brut nv £12.95

white

carafe
125ml 300ml

domaine les yeuses, vermentino, vin de pays d'oc, 2013 £4.25 £10.20

domaine de la grange, muscadet sèvre et maine sur lie 2012 £5.25 £12.60

denis bouchacourt, macon-solutré, burgundy, france 2012 £7.95 £19.08

dönnhoff, riesling 'qba', nahe, germany 2012 £10.00 £24.00

paul chapelle et ses filles, meursault, burgundy, france 2009 £17.25 £41.40

rosé

chêne bleu, vdp du vaucluse, rhône valley 2013, 3 liters bottle £8.75 £21.00

red

monrouby, syrah-carignan, igp pays d'oc, france 2013 £4.25 £10.20

domaine du puy rigault, chinon, loire valley, france 2011 £5.25 £12.60

yalumba, bush vine grenache, barossa valley, australia 2013 £8.45 £20.28

fabre montmayou, malbec grand reserva argentina 2011 £9.95 £23.88

bataciolo, barolo 'brunate', piedmont, italy 2008 £21.00 £50.40

all prices include vat and are subject to a discretionary service charge of 12.5%

a BIRTHDAY BRUNCH a

£45 per person / inclusive of a glass of champagne
available between 11am – 3:30pm

- STARTER -

chef's selection of charcuterie maison, seasonal salads & chilled sea food

- CHOICE OF A MAIN COURSE -

œuf bénédicte brioché

choice of smoked salmon or 'jambon de paris'
poached egg in brioche, baby spinach, hollandaise

moules à la crème

steamed mussels, white wine, parsley, crème fraîche

sole limande farcie

lemon sole stuffed with scallop mousse, pea & bacon fricassée

confit de canard

confit duck hash, soft quail egg, home fries, duck jus

steak minute à cheval

hanger steak, fried egg, béarnaise sauce

frittata piperade

baked eggs in cast iron, roasted peppers, smoked paprika

croque madame ou monsieur

ham, gruyère & béchamel sandwich, fried egg, mixed salad

brunch burger

beef patty, bacon, mushroom, cheddar, tomato confit, fried egg, pommes frites

- SIDES £4 -

pommes frites • peas & bacon • grilled asparagus

- CHOICE OF A DESSERT -

trifle

berry compote, yoghurt-honey foam, sablé breton crumble

tarte au chocolat

orange sablé, chocolate crémeux, cocoa liquor sabayon

gaufres

freshly made pistachio waffle, vanilla chantilly, chocolate sauce

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if you have any dietary requirements, we are delighted to assist you with allergen information
kindly note that our dishes are not produced in an entirely allergen free environment.