

# Q BRUNCH

## STARTERS

Celeriac velouté, curried apple & sorrel salad

Harissa & peanut roasted aubergine, whipped coconut milk, organic buckwheat, black quinoa & lentil tabouleh

Game mosaic terrine, pears & hazelnut dressing

London cured smoked salmon, capers, horseradish cream & melba toast

Hand chopped beef tartare, oyster emulsion, 63° yolk, sourdough melba

Beetroot & radishes, black quinoa, whipped curd, lemon & pear vinaigrette

6 rock oysters, shallot vinegar

## BREAD & VIENOISERIES

Selection of mini Danish & toast, salted baratte butter & jams

Toasted brioche, chantilly cream & grated salted Valrhona chocolate

French toast, poached plum, crème fraîche

## EGGS

Two eggs, scrambled, fried or poached & toast

Florentine

Benedict

Royal

Smoked salmon, scramble & toasted bagel

Summer truffle, scramble & sourdough

Ham, cheese or mushroom omelette

Egg white omelette

## SANDWICHES

Pastrami & rye "Reuben"

Cured Ham "Croque Monsieur"

Mushroom "Croque Demoiselle"

Cured Ham "Croque Madame"

## MAINS

Risotto, winter shaved truffles & 20 month aged parmesan

Wild mushroom tagliatelle

Sea bream, olive & basil crushed potatoes, sauce vierge

Yellowfin tuna, mini caponata, sauce vierge - £5.00 supplement

Roast venison, hazelnut & cacao nib crust, braised red cabbage, parsnip purée, red wine jus

USDA sirloin, 200gr, fried egg - £5.00 supplement

Chicken supreme, wild mushroom & cabernet sauvignon vinaigrette

Hand chopped beef tartare, chips, green salad

**2 Courses - £21.00**

**3 Courses - £27.00**

**Add bottomless prosecco to your meal for £15.00**

## DESSERT & CHEESE

Praline & hazelnut frozen parfait, hazelnut tuille

Blood orange bucks fizz parfait

Chocolate marquise, feuillantine, Baileys ganache

Mulled wine poached pear, spiced vanilla ice cream

Passion fruit Pavlova, white chocolate chantilly

Buttermilk vanilla panacotta, blackberry & violet sorbet

Apple bavaois, granny-smith sorbet

Crème brûlée

Ice cream & sorbets – selection of the day  
2 scoops

Cheese selection, quince jam, fruit & nut crackers

## SIDE 4.00

Pommes frites

Wilted young spinach

Endive & escarole, Fourme d'Ambert, walnut dressing

Braised red cabbage

Mixed baby leaves

Buttered brussel sprouts, chestnuts & bacon

Mousseline potato

Spiced honey glazed roasted roots

**Food allergies and intolerances before ordering please speak to our staff about your requirements**  
**'A discretionary £3 per person music charge will be added to your final bill, evenings only except Mondays'**