

☪ BRUNCH

2 courses £25.00

3 courses £29.00

Add bottomless bubbles
to your meal for £20.00

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, asparagus, pickled
red onion, charcoal wafer,
silver anchovy & puttanesca
dressing

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

London smoked salmon,
capers, horseradish,
cream & blinis

4 Colchester rock oysters,
shallot vinegar

Pheasant terrine with girolle
mushroom, date purée, toasted
sourdough

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

MAINS

Tart of the day, chips & salad

Saffron risotto, winter green & aged
pecorino

Fresh rigatoni, sautéed wild mushrooms

Fish & chips, mushy peas, tartare sauce

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

Chicken supreme, wild mushroom &
truffle vinaigrette

Hand chopped beef tartare & chips

Cured ham “Croque Monsieur”, salad

Rare bavette, German mustard &
sauerkraut, toasted brioche bun, chips

Sirloin 300g, fried egg
£7.00 supplement

SIDES

£5.00 each

Pommes frites

Mousseline potato

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d’Ambert, walnut dressing

DESSERTS

Apple crumble tart, Calvados
ice cream
Allow 8 minutes

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

Cheese selection
£4.00 supplement

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.