



- BRUNCH IS SERVED IN OUR LOUNGE & CASUAL DINING AREA ONLY -

SNACKS

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| Bread & Butter / mini sourdough boule, Marmite butter | 3.5. |
| Blistered Shishitos / cactus sauce | 12. |
| Charred Smashed Avocado / sweet potato crisps (vegan) | 15. |
| London Gin Cured Salmon / smoked trout roe, sweet & sour persian cucumber | 15. |
| Tuna Tartare / eggplant miso, white balsamic pearls, carrot escabeche | 18. |
| Cheese & Charcuterie Board / chef's selection | 32. |

SALADS

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| Baby Gem Salad / green goddess dressing, fine herbs | 17. |
| Shaved Cauliflower / almonds, parmesan, raisins, caper & dill dressing | 18. |
| Kale Salad / plum, green walnut, cider & buttermilk dressing | 20. |
| <i>Add chicken \$9, shrimp \$12 or avocado \$5.</i> | |

BRUNCH

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| Buttermilk Fried Chicken & Waffles / scallion & cilantro sauce | 18. |
| French Toast / smoked bacon, maple syrup | 19. |
| Avocado Toast / lime, crisp green leaf salad, poached egg | 19. |
| Eggs Royale / english muffin, smoked salmon, hollandaise, chives | 24. |
| Lobster Thermidor Omelette / American cheese, chervil hollandaise | 26. |

MAINS

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| Mac & Cheese / wild mushroom, parmesan | 22. |
| Parmesan Risotto / smoked chestnut & burgundy truffle | 30. |
| Double Decker Burger / American cheese, bacon, pickles, chips, churchill sauce | 26. |
| Fish & Chips / minted mushy peas, tartar sauce | 26. |
| Bone-In Filet / 40 day dry aged, 10oz | 55. |

Our grain fed beef is sourced from creekstone farm, served with a sauce of your choice.

SIDES

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| Chips | 10. |
| Creamed Spinach | |
| Brussels sprouts / pears, raisins | |
| Local Wax Beans / crispy shallots | |