

BRUNCH

£18.95 for two course, £22.95 for three courses

STARTERS

Home smoked salmon, pea shoot & edamame flatbread
 Provençale lamb flatbread
 Pancetta, white onion & crème fraiche flatbread
 Add an egg to any flatbread for £1
 Quinoa salad, dried cranberries & hazelnuts
 Crispy fried squid, chilli & lime
 Gluten free pancakes, grilled pancetta & maple syrup
 Chicory, apple & blue cheese salad
 Salt Cod brandade with poached egg
 Turkish menemen, scrambled eggs

MAINS

Aged 200g Basque sirloin steak & chips
 Sweet potato & shiitake mushroom hash, lemon dressing
 Coal fired garlic baby chicken, wilted greens
 Grilled mackerel, beetroot & hummus on toasted olive bread
 Seabass, harissa potatoes & burnt fennel yogurt
 Seafood spaghetti, tomato & chilli
 Steak tartare, Provençale style, triple cooked chips
 Baby shrimp omelette, wild garlic and leeks
 Slow cooked pork belly, grilled endive, salsa verde
 Rigatoni, wild garlic, mushrooms and ricotta

DESSERTS

Gluten free pancakes, blueberry compote, pollen
 Izu's French toast, tonka bean ice cream
 Blueberry poached pineapple carpaccio
 Profiteroles, salt caramel, hot chocolate sauce
 Chocolate ganache, nut crunch, milk ice cream
 Raspberry, lychee & rose sorbet, vanilla, almonds & basil

DRINKS

Add £15 for unlimited Bloody Marys or Prosecco

Bartender's Breakfast 9
Vodka, tomatoes, basil, coriander & celery salt
 Relapse cocktail 9
Dark rum, lemon juice, maple syrup & bitter
 \$10 Shake 9
Banana, vodka, milk, vanilla ice cream & caramel
 Coffee Shake 9
Raspberries, vanilla ice cream, chocolate ice cream, milk & patron
 Strawberry cheese cake 9
Strawberries, vanilla ice cream, milk, vodka & biscuits

SMOOTHIES

Fig Marmalade 4
Fig, pear, pineapple juice, lime, sea salt, vanilla and ginger
 Sweet 100 4
Strawberry, lychee, sea salt, basil, apple juice and coconut
 Sour Dream 4
Passion fruit, physalis, lime, soy and cranberry juice

JUICES

Orange, Grapefruit, Tropical, Pineapple 3.5
 Carrot 4

A selection of teas and coffees

Available from 11am until 17.00 for reservations up to 10 people only. Menus are subject to changes.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact your waiter if you require any information regarding allergies or intolerances.