

# **Beats & Brunch**

### 3 courses for £40 3 courses for £75 with bottomless Moët

Heritage beetroot & robiola, Beetroot ketchup, pecan nuts, sprouting lentils Lobster & crayfish cocktail, Avocado, Bloody Mary crème fraiche Tuna tartare, Pickled lotus root, sesame seeds, yuzu, mirin Scrambled eggs with shaved truffle and wild mushrooms, 2 Arlington white eggs, toasted sourdough Smoked Salmon Benedict, 2 poached Arlington white eggs & hollandaise on a brioche muffin Lobster Benedict, 2 poached Arlington white eggs & hollandaise on a brioche muffin

~~~

Caesar, Smoked chicken, soft hen egg, parmesan Quinoa, sweet potato & jicama, Mint, chilli, avocado, roasted macadamia nuts Gorgonzola & pickled pear, Chicory, pumpkin seeds, pollen & turmeric honey Madison triple duck burger, Patty, confit & liver, kohlrabi coleslaw, plum sauce 250g Argentinian Sirloin, Roast bone marrow and cauliflower, cauliflower puree Roast Fillet of Stone Bass, squid and aubergine ragout, green olive tapenade, basil

### Chefs selection of desserts for the table

### Smoothies

### £8.50

#### The Clean & Jerk

Spirulina, chia seed, baby spinach, kiwi, white grape and apple juice. Blended and served in stem glass with a sprig of mint.

#### **The Sun Salutation**

Turmeric, fresh orange juice, carrots, mango and ginger. Blended and served in a stem glass with a dried orange wheel.

#### RNC

Acai berries, raspberries, blueberries, strawberry and cranberry juice. Blended and served in a stem glass with an edible flower.

### Alcohol free cocktails

### £7.00

## Bitter Almond

Grapefruit juice, fresh mint and orgeat syrup. Stirred and served in Hi-ball full of crushed ice and garnished with a sprig of mint.

#### Tutti berry

Mixed of fresh berries, elderflower cordial and cranberry juice. Muddled in Hi-ball full of crushed ice and garnished with berries.

#### **Fresco Ginger**

Fresh cucumber, cloudy apple juice lime and lemongrass & ginger cordial. Stirred and served in Hi-ball full of crushed ice and garnished with a dried apple wheel.

Eating undercooked meat and fish increases the risk of food borne illness. Please ask your waiter if you require any information regarding allergies or intolerances All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill