

Beats N' Brunch

2 courses for £35 3 courses for £40 Add bottomless Moët for £60

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

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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, Chips & bearnaise

Roast Fillet of Stone Bass, cauliflower puree, brown shrimps, capers & kale

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.