



Beats N' Brunch

2 courses for £35

3 courses for £40

Including glass of Moët champagne

Pea soup, smoked salmon crostini

Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils

Lobster & crayfish cocktail, avocado, Bloody Mary crème fraiche

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***

***Rare grilled tuna "tabbouleh", pomegranate seeds, pomegranate molasses, cucumber yoghurt***

***Buffalo mozzarella, slow roast "San Marzano" tomatoes, shaved fennel, pollen & chicory***

***Madison triple duck burger, patty, confit & liver, kohlrabi coleslaw, plum sauce***

***250g Argentinian Sirloin, chips & bearnaise***

***Fish & chips, deep-fried cod, pea purée, chips & tartar sauce***

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Chefs selection of desserts for the table

Non - Alcoholic Cocktails

£10.50 each

Smokey Mule

Seedlip Grove 42, Smoked Ginger Ale

Spiced Colada

Seedlip Spice, coc lopez, pineapple juice

S&T

Seedlip Garden, Citrus Tonic