



## ***Beats N' Brunch***

***2 courses for £35***

***3 courses for £40***

***Including glass of Moët & Chandon***

***Pea soup, smoked salmon crostini***

***Heritage beetroot & robiola, beetroot ketchup, pecan nuts, sprouting lentils (V)***

***Lobster & crayfish cocktail, avocado, Bloody Mary crème fraiche***

***Scrambled eggs with shaved truffle and wild mushrooms, 2 Arlington white eggs, toasted sourdough***

***Smoked bacon 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 (V)***

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

***250gr Uruguay 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***

***VG-vegan V-vegetarian***

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne 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