



Beats N' Brunch

2 courses for £30

3 courses for £35

Including glass of Moët & Chandon

Chilled tomato & basil soup, roast crumbled goats' cheese, pickled courgette (V)

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 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 (V)***

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

***250gr Argentinian sirloin, fries & bearnaise***

***Fish & chips, deep-fried cod, pea purée, fries & 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