Free-Flowing Packages

Bubbles 27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Château Sainte Marguerite's Rosé & Cocktails 34

Château Sainte Marguerite's Symphonie Rosé, White & Red Wine, Prosecco, Beer
Bloody Mary, Mimosa, Chocolate Orange Espresso Martini, Tangerine Sour

Joseph Perrier Champagne 69

Joseph Perrier Cuvée Royale Champagne, Château Sainte Marguerite's Symphonie Rosé
Beer, Bloody Mary, Mimosa, Chocolate Orange Espresso Martini, Tangerine Sour

Two Courses 37 | Three Courses 42

Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing
Smoked beef tartare, pickled shallot, 36-month-aged Parmesan
Delica squash hummus, seeds, Aleppo pepper, flatbread pb
Baked beetroot, labneh, pickled blackberries v
Prawn and caviar cruffin, whisky Marie Rose, citrus parsley butter

Brioche toast, maple bacon, poached eggs, 'nduja oil, hollandaise
Turkish eggs, garlic yoghurt, n'duja butter, flatbread
Grilled spatchcock chicken, gremolata, sherry vinegar sauce
Smoked salmon cruffin, lemon cream cheese, poached egg, hollandaise
Beef burger, smoked cheese, caramelised onions, black garlic mayo
Avocado on sourdough, poached egg, feta, chilli & lime v

Flat iron, spicy chimichurri
Heritage carrots, pistachio romesco, pomegranate molasses pb

French toast, blueberry compote, crème fraîche v
Saint-Émilion au chocolat, crème fraîche
Spiced pineapple, passion fruit and mango, coconut sorbet pb

Hispi cabbage, miso butter v	8
Jerusalem artichokes, rosemary pb	9
Skinny fries pb	8
Truffle and Parmesan skinny fries	10
Purple sprouting broccoli, harissa, Marcona almonds pb	8
Tomato salad, anchovy dressing	8

v Vegetarian | **pb** plant based | **gf** Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager