

Brunch

ROAST OF THE DAY PLEASE ASK YOUR SERVER	22
PAN CON TOMATE ·V· ARTISAN BREAD - GRATED FRESH TOMATO	5
IBÉRICO AIR DRIED HAM ARTISAN BREAD - GRATED FRESH TOMATO	16
EGGS BENEDICT OR FLORENTINE ·V·	15
EGGS ROYALE	17
AVOCADO ON TOAST 2 POACHED EGGS - CHILLI FLAKES	15
GRILLED RIBEYE ·250G· PARMESAN CHIPS BÉARNAISE, RED WINE JUS OR PEPPERCORN	29
CHEESE RAVIOLI ·V· TOMATO SAUCE - OREGANO PARMIGIANO-REGGGIANO	17
BEEF SLIDERS GUINDILLA PICKLED PEPPER	15
LOBSTER SANDWICH BRIOCHE BUN - REMOULADE SWEET POTATO FRIES - WASABI SAUCE	20
CAESAR SALAD GEM LETTUCE - TRADITIONAL DRESSING CROUTONS - SOFT BOILED EGG	15
GRAIN FED ROAST CHICKEN	19
BROCCOLINI SALAD ·GF·V· QUINOA - POMEGRANATE - PARSLEY TOMATO - CUCUMBER	16

Sides

PATATAS BRAVAS ·V· SPICY SPANISH SAUCE	8
TRIPLE-COOKED CHIPS ·V· PARMIGIANO-REGGIANO - CHIVES	8
SAUTEED GREEN BEANS ·VE· SHALLOTS - PINE NUTS	5
TENDER STEM BROCCOLI ·VE· GARLIC - CHILLI	5
<i>Sweet</i>	
CHURROS ·V· CHOCOLATE SAUCE	7
CHEESECAKE ·V· RASPBERRY COULIS	7
CHOCOLATE ICE CREAM ·V· CHOCOLATE CRUMBLE	7

Rose Garden

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FROSÉ	
GREY GOOSE	
MARTINI FIERO	
ULTIMATE PROVENCE - RASPBERRIES	
PARFAIT	
GREY GOOSE - CHAMBORD	
BANANA & PINEAPPLE SHERBET	
EGG WHITE	
ROSE MOONLIGHT	
GREY GOOSE L'ORANGE	
MARTINI FIERO - ST-GERMAIN	
ULTIMATE PROVENCE	
FALSE BITTERSWEET	
GREY GOOSE CITRON	
LAVANDER & GRAPEFRUIT SHRUB	
GINGER ALE - MARASCHINO	
RIDDLE FIZZ	
GREY GOOSE	
ANGOSTURA - ROSE CIDER	
CUCUMBER SODA	
ASIAN GARDEN	
GREY GOOSE - MUYU JASMINE VERTE	
ELDERFLOWER - CUCUMBER BITTERS	
PEPPER REDUCTED SOJU - SODA	

THIS MENU IS SERVED ON WEEKENDS
FROM 12:30AM TO 5PM

GUESTS WITH ALLERGIES AND INTOLERANCES
SHOULD INFORM A MEMBER OF THE TEAM
V:VEGETARIAN
VE:VEGAN
GF:GLUTEN FREE
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

ALL PRICES ARE IN £ AND INCLUDE VAT
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL