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## BRUNCH COCKTAILS - £10

Buck's Fizz  
*Champagne & orange juice*

Bellini Royal  
*Peach purée & Champagne*

Bloody Maria  
*Tequila, tomato & lemon juice, Worcestershire sauce, tabasco*

Aperol Spritz  
*Aperol, Prosecco, soda water*

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### WEEKEND BRUNCH MENU

Available Saturdays & Sundays 12 noon - 5pm

French toast  
*maple roasted figs, mascarpone, almonds* £8

Pancakes  
*blueberries & crème fraîche or crispy bacon & maple syrup* £9

Açaï bowl *berry, beets, coconut, toasted almonds* £8

Potato waffles *hot smoked salmon, preserved  
lemon crème fraîche* £10.50

Steak frites *double fried egg* £19

### EGGS (HERITAGE COPPER MARANS)

Superfood egg white omelette  
*chia seeds & spinach* £9

Free-range omelette  
*your choice of ham, mushroom,  
cheddar cheese, onion, spinach & tomatoes* £9

Shakshuka *feta, chorizo or grilled shrimps* £10

Avocado on toast *grilled tomatoes, chilli, poached eggs* £11

Eggs *Benedict, Florentine or Royale* £10

Argyle smoked salmon *scrambled eggs* £12

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### STARTERS

Aubergine moutabal *pita bread, pomegranate* £7

Seared tuna *soy & ginger dressing, pickled radish* £11

Caesar salad £8/12 *with chicken add* £3.50

Superfood salad £8/£12 *with chicken add* £2.50

South coast crab on Guinness brown bread, *apple  
and watercress* £12

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### MAINS

Fish & chips *pea purée, tartare sauce* £17

Kensington hamburger *with bacon & cheese* £16

Risotto *wild mushrooms, crispy kale* £23

Tiger prawns *harissa aioli, lime* £16/£23

Seared organic salmon *herb butter, lemon* £18

Whole Dover sole *on or off the bone, grilled or meunière* £32

Dry-aged beef fillet *7oz* £30

Sauces *Béarnaise / Peppercorn / Blue cheese / BBQ*

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### SIDES

Potatoes *fries, hand-cut chips or mashed* £4.50

Sweet potatoes *fries rosemary salt* £4.50

Thyme-roasted root vegetables £4.50

Braised red cabbage £4.50

Steamed spinach £4.50

Mac & cheese £4.50

Rocket & Parmesan salad £4.50

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### DESSERTS £7.50

Apple & pear crumble *winter berries, vanilla ice cream*

Ginger parkin *cinnamon ice cream, ginger caramel*

Crème brûlée *homemade shortbread*

Valrhona dark chocolate fondant

Selection of ice cream & sorbets

'La Fromagerie' cheeses *oat cakes & chutney* £9

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