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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* £9

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

Scottish smoked salmon *scrambled eggs* £12

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### STARTERS

Hummus *feta, sunflower seeds, paprika, pitta bread* £8

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  
& watercress* £12

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### MAINS

Fish & chips *pea purée, tartare sauce* £18

Kensington hamburger with bacon & cheese £17

Seasonal risotto £18

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* £34

Confit duck leg *braised red cabbage, poached quince* £21 GF

Dry-aged beef fillet *7oz* £30 GF

*Sauces Béarnaise / Peppercorn / Blue cheese butter /  
Garlic butter* £1.50 each

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### SIDES £5

Potatoes *fries or hand-cut chips* GF

Sweet potato fries *rosemary salt* GF

Tenderstem broccoli *flaked almonds* GF

Braised red cabbage GF

Field mushrooms *garlic, parsley* GF

Steamed spinach GF

Honey roast baby parsnip *chestnut* GF

Green salad *micro herbs, olives* GF

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### DESSERTS £8

Vegan rice pudding *poached pears*

Aquafaba meringue *clementine, coconut sorbet* GF

Dark chocolate fondant

Crème brûlée *home-made shortbread*

Pineapple carpaccio *raspberry sorbet* GF

Selection of ice cream & sorbets

*one scoop* £2 *two scoops* £4 *three scoops* £6

'La Fromagerie' cheeses *oat cakes & chutney* £12

Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server.

Our fish is responsibly caught from sustainable sources. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

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