

# BREAKFAST MENU

## PASTRIES

Silva cinnamon bun 7  
House-made brioche, ginger & fig marmalade 7  
Banana & chocolate bread, miso butter 9

## SOMETHING SWEET

Acai bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries & granola 10 (Vg)\*  
Coconut porridge, caramelised banana, blackberry jam 9 (Vg)\*  
French toast, spiced pineapple, lime, toasted coconut, coconut custard 14

## SAVOURY DISHES

Wild mushroom bruschetta 11 (Vg)  
*add 2 organic free-range eggs 6*

Shakshuka with feta and bruschetta 12  
*vegan or GF option available 12*

Courgette & potato rösti, poached eggs, fromage blanc  
*with either house cured salmon OR turkey bacon 14*

Crab & Gruyère 3 egg omelette 16 \*

Truffle scrambled eggs on grilled sourdough 18

Brioche, poached eggs & hollandaise:  
*- Prosciutto crudo, grilled halloumi cheese 16*  
*- Home cured salmon, baby spinach, feta cheese 16*

Avocado bruschetta 11 (Vg)  
*add 2 organic free-range eggs 6*

## TO SHARE

Shakshuka with feta and bruschetta 24  
*vegan or GF option available 24*  
House cured salmon platter, sourdough bread, soured cream & pickles 32

## SIDES

Courgette rösti 5 / House cured salmon 7 / Crushed avocado 5 / Turkey bacon 7 / Sourdough bread 5

\* - Gluten free | Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.  
While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.  
A discretionary service charge of 13.5% will be added to your bill.

# BRUNCH MENU

Naked Mary 15  
*Gin, Spicy Mix, Lillet Blanc, Ginger*

Champagne Nv 15  
*Juget-Brunet Brut*

Spritz-Not 11  
*French Bloom, Elderflower, Everleaf Mountain*

## EGGS

Shakshuka with feta and bruschetta 12/24  
*vegan or GF option available*

Courgette & potato rösti, poached eggs, fromage blanc 14  
*with either house-cured salmon OR turkey bacon*

Crab & Gruyère 3 egg omelette 16 \*

Truffle scrambled eggs on grilled sourdough 18

Avocado bruschetta 11 (Vg)  
*add 2 organic free-range eggs 6*

Wild mushroom bruschetta 11 (Vg)  
*add 2 organic free-range eggs 6*

Crispy fried egg, girolles, parmesan sauce 12  
*add truffle 9*

## SAVOURY

Wild seabass crudo, jalapeno, yuzu & ginger dressing 18

Steak tartare, potato waffle, cured egg yolk 19  
*add truffle 9*

House-cured salmon, fromage blanc with herbs & pickles, sourdough bread 18

Fried chicken, potato waffle, sriracha lime dressing, crispy shallots 13

Monte Cristo sandwich 9

Wild seabass all'acqua pazza, courgettes & green olives 37 \*

Duck breast, coco beans & orange jus 34 \*

Wild mushroom risotto 17 / 22 \*

## SIDES

Courgette rösti 5 / Tenderstem broccoli 8 / Rosemary & garlic roast potatoes 8 /  
Sourdough bread 5 / Winter leaf salad 8 / House-cured salmon 7 / Turkey bacon 7 / Crushed avocado 5

## SOMETHING SWEET

Silva cinnamon bun 7

Acai bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries & granola 10 (Vg)\*

French toast, spiced pineapple, lime, toasted coconut, coconut custard 14

American pancakes, berries & Chantilly cream 12

\* - Gluten free | Vg -Vegan

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# LUNCH MENU

Sourdough with black garlic butter 5

## RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Wild seabass crudo, jalapeno, yuzu & ginger dressing 18

Chutoro tartare with mango, mizuna 22

Selection of raw fish 29

## STARTERS

Cornish crab raviolo, langoustine sauce 17

Iberico ham & winter tomatoes on grilled sourdough 16

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Stracciatella, figs, radicchio & caramelised grapes 15 \*

Crispy fried egg, girolles, parmesan sauce 12 *add truffle 9*

Grilled celeriac, cashew cream, fennel, mangetout & date salad 13 (Vg)\*

House-cured salmon, fromage blanc with herbs & pickles, sourdough bread 18

## SALADS

Pink radicchio, roast pumpkin, pear, walnut & white balsamic 14 (Vg)

Honey roast parsnips, French beans, sand carrots, watercress, pearl barley, mustard dressing 12

*Add: Roast corn-fed chicken breast or hot smoked salmon 12*

## MAIN COURSES

Wild mushroom risotto 17 / 22 \*

Spatchcock poussin, fennel, mint & chilli 25 \*

Wild seabass all'acqua pazza, courgettes & green olives 37 \*

Lamb cutlets, charred aubergine purée, spiced olive jus 36

Steamed halibut, leek fondue, seaweed beurre blanc 38 \*

Duck breast, coco beans & orange jus 34 \*

Roast cauliflower, butter beans, caponata 18 (Vg)\*

## SIDES 8

Autumn leaf salad \*

Tenderstem broccoli (Vg)\*

Rosemary & garlic roast potatoes (Vg)

Pumpkin & squash gratin \*

Ratatouille (Vg)

\* - Gluten free  
Vg - Vegan

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# DINNER MENU

Sourdough with black garlic butter 5

## RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Wild seabass crudo, jalapeno, yuzu & ginger dressing 18

Chutoro tartare with mango, mizuna 22

Selection of raw fish 29

## STARTERS

Cornish crab raviolo, langoustine sauce 17

Iberico ham & winter tomatoes on grilled sourdough 16

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Stracciatella, figs, radicchio & caramelised grapes 15 \*

Crispy fried egg, girolles, parmesan sauce 12 *add truffle 9*

Grilled celeriac, cashew cream, fennel, mangetout & date salad 13 (Vg)\*

## MAIN COURSES

Wild mushroom risotto 17 / 22 \*

Spatchcock poussin, fennel, mint & chilli 25 \*

Wild seabass all'acqua pazza, courgettes & green olives 37 \*

Lamb cutlets, charred aubergine purée, spiced olive jus 36

Steamed halibut, leek fondue, seaweed beurre blanc 38 \*

Duck breast, coco beans & orange jus 34 \*

Roast cauliflower, butter beans, caponata 18 (Vg)\*

## TO SHARE

500g Chateaubriand, pica pau sauce, wild mushrooms 120 \*

*includes two sides of your choice*

## SIDES 8

Autumn leaf salad \*

Tenderstem broccoli (Vg)\*

Rosemary & garlic roast potatoes (Vg)

Pumpkin & squash gratin \*

Ratatouille (Vg)

\* - Gluten free

Vg -Vegan

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