

BRUNCH MENU

DRINKS

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

Delamotte brut 18
Champagne, NV

Spritz-Not 11
French Bloom, Elderflower, Everleaf Mountain

EGGS

Crab & Gruyère 3 egg omelette 16 *

Shakshuka with feta and bruschetta 12/24

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*

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

SAVOURY

Monte Cristo sandwich 11

Wild garlic risotto, asparagus & morels 22 *

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

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

Duck breast, coco beans & orange jus 34 *

SIDES

Courgette rösti 5 / Tenderstem broccoli 8 / Rosemary & garlic roast potatoes 8 /

Sourdough bread 5 / Spring 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

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.