



- Fresh fruit salad 5.00
Eggs Benedict 8.50
Smoked salmon, scrambled eggs 8.50
Brioche French toast, streaky bacon, maple syrup 8.00
Steamed asparagus, poached egg, truffle hollandaise 9.00/16.00
Croque Madame, Brixton crab, spinach, brown crab béchamel, fried egg 16.00
Crepes, Greek yoghurt, English strawberries 6.50
Warm waffle, macerated raspberries, crème fraiche, pistachios 7.00
Poached egg, avocado, chili, tomatoes 8.00
add - avocado / wild mushrooms / streaky bacon 2.50
- Fried squid, sriracha mayonnaise, burnt lime 9.00
Heirloom tomatoes, goat's curd, tarragon pesto, rocket salad 9.00/16.00
Caesar salad 9.00/14.00
add - smoked salmon / smoked chicken 5.00
Quinoa, spinach, avocado, feta cheese, mango, goji seeds 8.50/15.00
Mussels Marinière, white wine, parsley, frites 14.00
Grilled Scottish salmon, English asparagus, hollandaise 18.00
Skylon burger, British beef, cheddar, bacon, pickle – (200g or 400g) 16.00/20.00
200g Hereford sirloin steak, fried egg, triple cooked chips 24.00

Whole roast corn fed lemon chicken, seasonal greens, truffle mash (for 2 people) 35.00
Rare breed British 550g Chateaubriand, Lyonnais potatoes, marrowbone sauce (for 2 people) 65.00

SIDES 4.00

Chips	Truffle mash potatoes	Mixed greens
Minted new potatoes	Chantenay carrots	Rocket & Parmesan salad

DESSERTS

- Profiteroles, vanilla, salted caramel, chocolate sauce 8.50
Knickerbocker glory, strawberries, toasted almonds 8.50
Lemon cheesecake, raspberry sorbet, lemon gel 8.50
Selection of ice creams and sorbets 6.50

Add bottomless Gin & Tonics (£17 supplement) for a minimum of 2 courses.
Available for 2 hours from seating time

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
Please be aware that some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately
Menu is a subject to change due to seasonality and product availability

WINE BY THE GLASS

SPARKLING WINE 125ml

NV Moët & Chandon Brut Imperial, Epernay, France 13.50

WHITE WINES 175ml

2015 Blanc de Blanc Sec, Cuvee Jean-Paul, Gascogne, France 7.00

2016 Sauvignon Blanc, San Simone, Friuli, Italy 9.50

2014 Côtes du Rhône Villages, Les Trois Bises, France 9.50

2014 St. Veran, Domaine Gueugon Remond, Burgundy, France 11.00

ROSE WINE 175ml

2016 Cinsault Rosé, Le Fleurs de Montblanc, Pays D'Oc, France 7.00

RED WINES 175ml

2015 Grenache, Cuvee Jean-Paul, Gascogne, France 7.00

2015 Malbec, Finca la Florencia, Mendoza, Argentina 9.00

2013 Côtes du Rhône Villages, Les Gamin, France 9.50

2013 Pinot Noir, Grace Bridge, California, USA 10.00

SWEET WINE 100ml

2013 Orange muscat & Flora, Brown Brothers, Australia 6.00

WHITE WINES

2015 Blanc de Blanc Sec, Cuvee Jean-Paul, Gascogne, France 23.50

2015 Viognier Reserva, Tabali, Limari Valley, Chile 29.00

2015 Picpul de Pinet, Jadix, La Cave de l'Ormarine, South-France 30.00

2016 Sauvignon Blanc, San Simone, Friuli, Italy 35.00

2015 Côtes du Rhône Villages, Les Trois Bises, France 40.00

2014 St. Veran, Domaine Gueugon Remond, Burgundy, France 46.00

ROSÈ WINE

2016 Cinsault, Les Fleurs de Montblanc, Pays D'Oc, France 29.50

RED WINES

2015 Grenache, Cuvee Jean-Paul, Gascogne, France 23.50

2015 Malbec, Finca la Florencia, Mendoza, Argentina 34.50

2015 Primitivo di Manduria, Pignataro, Puglia, Italy 36.00

2013 Pinot Noir, Grace Bridge, California, USA 39.50

2015 Côtes du Rhône Villages, Les Gamins, France 40.00

2015 Pena Roble, Bodegas Resalte, Ribera del Duero, Spain 42.00

Please do ask our sommelier for the extended list.