

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 - wild mushrooms / streaky bacon / avocado 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, asparagus, hollandaise 18.00  
 Skylon burger, British beef, cheddar, bacon, pickle – (200g or 400g) 16.00/20.00  
 Rare breed British 550g Chateaubriand, Lyonnais potatoes, marrowbone sauce (for 2 people) 65.00  
  
 Roast corn fed lemon chicken breast, thigh 18.00  
 Aberdeen Angus roast beef sirloin 20.00  
 Roasts served with market vegetables, roast potatoes, Yorkshire pudding, gravy

### **SIDES 4.00 each**

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

### **DESSERTS**

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

Add bottomless Prosecco, Bloody Mary or Mimosa (£17 supplement) for a minimum of 2 courses available for 2 hours from seating time

## **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

2015 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.