



SNACKS

Tempura avocado, soy, chilli dressing	9
Beef cheek croquette, mustard mayonnaise	8
Crisp fried pork belly, radish top pesto	7
Buttermilk fried chicken, fermented chilli mayonnaise	8

COBBLE LANE CURED CHARCUTERIE PLATTER

"Cobble Lane Cured is a modern British charcuterie that uses the highest welfare British meats. All their products are cut, cured, smoked and hung at their butchery in Islington."

sourdough toast, pickles, remoulade	16
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BRITISH ISLES CHEESE

Our celebration of cheeses individually sourced, from small producers throughout the British Isles served with crackers & quince.

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BRUNCH COCKTAILS

Mimosa	12.5
Bellini	12.5
Cosmopolitan	12.5
Espresso Martini	13.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

EGGS & STARTERS

Crushed avocado / toasted corn bread, poached eggs, hot sauce, coriander
Egg Royal / smoked salmon rilette, trout roe
Egg Florentine / baby spinach, super seeds
Quinoa & baby gem salad / pickled black radish, smoked almonds, miso, spring onion
Chilled avocado soup / grilled sweetcorn, datterini tomatoes
Aged steak tartare / pickled mushrooms, soy pecans, egg yolk, crackers
Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing

MAINS

Scottish salmon fillet / sweetcorn, broad beans, chorizo, smoked chilli dressing
Grilled flat iron steak / tender stem broccoli, Café de Paris butter
Potato gnocchi / chickpeas, mint, Yorkshire kale, harissa, wild herbs (vg)
Roasted chicken ballotine / broccoli, hispy cabbage, girolle, summer truffle
Skylon beef burger / cheddar, little gem, red onion, churchill sauce, pickle, fries
Grilled violet artichoke's / English peas, little gem, almonds, pickled fennel (vg)
Grilled black bream / gem lettuce, anchovy, chilli & celery salad
Roast beef / Yorkshire pudding, carrots, red wine sauce - 10 supplement
Roast pork / Yorkshire pudding, savoy cabbage, apple compote - 10 supplement

SIDES

Fries, rosemary salt	4
Butterhead salad, soft herbs, mustard vinaigrette	4
Buttered new potatoes	4
Tomato and onion salad	4

DESSERTS

Lime cheesecake / Kentish raspberries, lemon curd
Chocolate ganache / strawberry sorbet, almond
Summer berry trifle / jelly, glazed berries
Selection of Skylon ice creams & sorbets

2 COURSES FOR 22

3 COURSES FOR 27

BOTTOMLESS* PROSECCO 17PP

BOTTOMLESS* BORDEAUX 17PP

*2 hours from your reservation time