



EGGS & STARTERS

Fresh Avocado on toast / sliced tomato / multigrain / microcress (vg)
French Toast / Alsace bacon / maple syrup
Eggs Benedict / poached eggs / ham / hollandaise
Poached Eggs / creamed spinach / truffle hollandaise (v)
Beetroot Tartare with hazelnut balsamic and fresh salad (vg)

MAINS

Skylon Brunch / sausage / bacon / confit tomatoes / mushroom / fried egg
Grilled Flat Iron Steak / fries / watercress / bearnaise sauce (gf)
Poached Pollock / herbed crushed potato / saffron and mussel sauce (gf)
Pan fried Bream / ratatouille / parsley / lovage oil (gf)
Summer Vegetarian Curry / lime rice / mango chutney (vg, gf)

SIDES

Rosemary salted fries (vg)	4.50
Gem heart lettuce with soya and moli dressing (vg)	4.50
Orange and tarragon glazed carrots (v)	4.50
Buttered green beans (v)	4.50

DESSERTS

Peach Melba / coyo / raspberries / buckwheat biscuit (vg, gf)
Roasted Pineapple / caramel glaze / chilli lime sorbet (vg, gf)
Crème brûlée (gf)

2 COURSES FOR 29PP

3 COURSES FOR 34PP

BOTTOMLESS* PROSECCO 19PP

BOTTOMLESS* BORDEAUX 19PP

*2 hours from your reservation time

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.

微信扫码关注，浏览配图菜单

