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## TO BEGIN THE DAY

Farmers' Market Fruit Salad	£14
Açai Berry Bowl, Açai, Yoghurt, Mixed Berries, Shaved Coconut, Mixed Seeds	£17
Avocado Toast, Feta, Grapefruit, Rocket, Za'atar Spice	£14
Spicy Tuna Tartare Cones, Sesame-Miso Tuile	£19
Heritage Beetroot Salad, Goats Curd, Blackberry & Pine Nuts	£18
Chinese Chicken Salad, Pickled Ginger, Crispy Wontons, Chinese Mustard Vinaigrette	£21
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£18
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£24
Seafood Risotto, Lobster, Crab, Scallop, Micro Basil	£22

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## THE BRUNCH

Smoked Salmon Bagel, Red Onion, Capers, Herbed Cream Cheese	£24
Soft French-Style Omelette, Wild Mushrooms, Bacon, Gruyère, Roasted Potatoes	£19
Egg-White Omelette, Spinach, Tomato, Asparagus, Roasted Potatoes	£19
Smoked Salmon & Avocado, Two Poached Eggs, Béarnaise, Toasted Brioche	£21
Buttermilk Pancakes, Maple Butter, Seasonal Berries	£16
With Sausage or Streaky Bacon	£21
Lobster Cobb Salad, Avocado, Tomatoes, Blue Cheese, Haricots Verts, Bacon, Egg	£36
Japanese BBQ Salmon Salad, Baby Lettuce, Pickled Vegetables, Avocado, Citrus Ponzu	£29
Cornish Dover Sole, à la Meunière	£52
Tagliatelle Bolognese, USDA Prime Beef, Heirloom Tomatoes, Garlic, Parmigiano-Reggiano	£19
Salt Beef Hash Cakes, Poached Organic Eggs, Crispy Leeks, Sauce Béarnaise	£21
Grilled Chicken Sandwich, Cheddar, Avocado, Rocket, Harissa Aioli	£22
Australian Wagyu Beef Burger, Ogleshield Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli	£32
USDA Prime Filet Mignon 'Au Poivre', Peppercorn Sauce, French Fries	£42

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## SIDE DISHES

Désirée Potato Purée	£8
Crispy French Fries, Herbs	£8
Cavatappi Pasta Mac & Cheese	£10
Broccoli-Rapini, Tomato, Garlic	£9
Chargrilled Romanesco, Zough, Cashew, Pomegranate	£10
Creamed Spinach, Fried Organic Egg	£9
Half Sliced Avocado	£5
Smoked Salmon	£8
Applewood Smoked Bacon	£7