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# BRUNCH

## THROUGHOUT THE FESTIVE SEASON

### STARTERS

Seasonal Farmers' Market Fruit Salad	£14	Chinese Chicken Salad, Pickled Ginger, Crispy Wontons, Chinese Mustard Vinaigrette	£21
Seven-Grain Granola, Wild Flower Honey, Natural Greek Yoghurt, Raspberries	£12	Chirashi Sushi Box, Bigeye Tuna, Scallop, Hamachi, Soy Gel, Yuzu Kosho	£28
Toasted Sesame Bagel, Smoked Salmon, Capers, Herbed Cream Cheese	£21	Dorset Crab & Lobster 'Louis' Cocktail, Spicy Tomato-Horseradish	£25
Apple Salad, Medjoul Dates, Pomegranate, Frisée, Ogleshiel Cheddar Cheese	£16	Porcini Mushroom Risotto, Confit Tomatoes, Parmigiano-Reggiano	£21
Butter Lettuce Salad, Avocado, Stilton Blue Cheese, Champagne-Herb Vinaigrette	£16	Sweet Corn Agnolotti, Parmigiano-Reggiano	£21
Italian Burrata, Grilled Pineapple Chutney, Prosciutto di Parma, Parmigiano-Reggiano	£18	Prime Sirloin Hand Cut 'Steak Tartare', Herb Aioli, Mustard, Grilled Bread	£24
Mediterranean Salad, Cucumbers, Kalamata Olives, Cherry Tomatoes, Artichokes, Pine Nuts, Feta	£16	Roasted Squash Soup, Chanterelle Mushrooms, Goats' Cheese, Pine Nuts, Micro Basil	£14

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### WHITE TRUFFLES FROM ALBA, ITALY

Prepared to your choice.	£54
Risotto or Angel Hair Pasta with Parmigiano-Reggiano	

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### LARGE SALADS

USDA Prime Steak Salad, Rocket, Cherry Tomatoes, Candied Walnuts, Blue Cheese Vinaigrette	£29	Japanese BBQ Salmon Salad, Baby Lettuce, Pickled Vegetables, Daikon Sprouts, Avocado, Citrus Ponzu	£29
Lobster Cobb Salad, Avocado, Cherry Tomatoes, Blue Cheese, Haricot Vert, Bacon, Egg	£36		

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### ENTRÉES

Omelette with Wild Mushrooms, Smoked Bacon, Onions, Gruyere, Roasted Fingerling Potatoes	£19	Grilled Chicken Sandwich, Harissa Aioli, Cheddar, Avocado, Rocket	£24
Salt Beef Hash Cakes, Poached Organic Eggs, Crispy Leeks, Bearnaise Sauce	£22	Steamed Sea Bass 'Hong Kong' Style, Garlic, Chilli Oil, Ginger, Baby Bok Choy, Snap Peas	£36
Smoked Salmon & Avocado 'Toast', Two Poached Eggs, Dill Hollandaise, Toasted Brioche	£21	Australian Wagyu, Black Angus Beef Burger, Ogleshiel Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli	£34
Buttermilk Pancakes, Whipped Maple Butter, Seasonal Berries	£18	Pan-Roasted Hereford Filet Mignon 'Au Poivre', Peppercorn Sauce, French Fries	£46
Warm Lobster 'Club' Sandwich, Walnut Bread, Herb Aioli, Tomatoes, Applewood Smoked Bacon	£36	Grilled USDA Prime Sirloin Steak, Choice of French Fries or Side Salad	£56
Grilled Jumbo Prawns, Toasted Chili Oil, Soy, Garlic, Ginger, Sesame, Coriander	£29		

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### FROM THE GARDEN

Tempura Onion Rings	£8	Broccoli-Rapini, Sun-Dried Tomatoes, Garlic	£10
French Fries, Herbs	£8	Wild Field Mushrooms, Japanese Shishito Peppers	£14
Desiree Potato Purée	£8	Roasted Chantenay Carrots, Baby Turnips, Thyme Honey	£10
Sautéed Sweet Corn	£10	Roasted Cauliflower 'Carbonara', Confit Bacon, Parmesan	£10
Creamed Spinach, Fried Organic Egg	£10		

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BRUNCH IS SERVED FROM 11am – 2.45pm

Sunday, December 2, 2018  
Sunday, December 9, 2018

Sunday, December 16, 2018  
Sunday, December 23, 2018

Wednesday, December 26, 2018 (Boxing Day)  
Tuesday, January 1, 2019 (New Year's Day)

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Due to market conditions and availability menu items are subject to change. 50% off for children aged 5 to 11. Prices include VAT and exclude 13.5% discretionary service charge. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.