

Brunch Menu

Available Saturdays
11am - 4pm

Go Bottomless

Brunch Set Menu - £40pp

Cold Platter

Serrano ham, Brie,
smoked salmon
and avocado

Hot Platter

Bacon, sausage, rosti,
black pudding, tomato,
poached egg, asparagus
and hollandaise sauce

Dessert

American pancakes
with banana, maple syrup
and Chantilly cream

Drinks

1/2 bottle of prosecco and a
brunch cocktail of your choice

English Breakfast - 12
Bacon, egg, sausage, hash brown,
black pudding and baked beans

American Breakfast - 10
Bacon, egg, sausages, hash brown
and pancakes

Eggs Florentine (vg) - 12
English muffin, spinach and hollandaise
sauce

Eggs Benedict - 12
English muffin, bacon and hollandaise
sauce

Eggs Royale - 12
English muffin, smoked salmon and
hollandaise sauce

Salmon Sourdough Toast - 11
Smoked salmon and scramble eggs

Tomato Sourdough Toast (vg) - 11
Roast tomato, poached eggs and
baked beans

Mushroom Sourdough Toast (vg) - 11
Mushrooms, poached eggs and
Béarnaise sauce

American Pancakes (vg) - 8
with banana, maple syrup and
Chantilly cream

Traditional French Omelette (gf, vg) - 8
with spinach, goats' cheese,
bacon, and salad

Croque Monsieur - 8
Slices of white bread with ham
and Béchamel sauce

Fillet Steak à Cheval (gf) - 35
with fried egg, hash brown, roast
tomato and Béarnaise sauce

Smoked Salmon Bagel - 12
with pickled vegetables
and goats' cheese

Pulled Pork Bagel - 12
with house barbecue sauce
and hand-cut chips

Speciality Brunch Cocktails

Virgin Mary

Pear Bellini

Bloody Mary

Espresso Martini

Set Menu

2 courses for £20 or 3 courses for £26
Available Monday - Friday, 12pm - 3pm

Starters

Traditional beef tartare with cornichon, capers and parsley (gf)

Pasta salad with tomato, courgette, mozzarella and pesto

Pork terrine with compressed apple and mustard focaccia

Courgette and goats' cheese gazpacho (vg)

Mains

Embassy chicken sliders, served with hand-cut chips and salad

Smoked salmon bagel with pickled vegetables and goats' cheese cream

Battered trio of fish with chips, pea purée and tartar sauce

Couscous with grilled pepper, vegan cream cheese, chickpeas, courgette, aubergine, dried apricot, sultana, raisin and harissa sauce (df, gf, v, vg)

Desserts

Vanilla panna cotta with red berry coulis and langue de chat biscuit

Chocolate crème brûlée (vg)

Sticky toffee pudding, caramel sauce and vanilla ice-cream (vg)

Affogato (vg, gf)

Bar Snack Menu

Available Monday - Saturday
12pm - 3pm and 6pm - 10pm

Pulled pork bagel with house barbecue sauce and hand-cut chips	12
Home-made tagliatelle with smoked salmon and dill cream	8
Buttermilk chicken goujons, served with spicy mayonnaise and aioli	6
Croque Monsieur served with green salad	12
Hand-cut chips (df, gf, v, vg)	4
Olives, honey home-roasted nuts and crisps (df, gf, vg)	4
Mixed charcuterie (df)	12
Selection of British and French house cheeses (vg)	12

À la Carte Menu

Available Monday - Saturday
12pm - 3pm and 6pm - 10pm

Starters

Cured salmon with crème fraîche, keta caviar and lemon gel (gf) - 8

Tomato tarte and pesto burrata - 10

Courgette and goat's cheese gazpacho (vg) - 9

Pork terrine with compressed apple and mustard focaccia - 12

Mains

Pan-fried sirloin with beef bourguignon bonbon and bone marrow - 26

Home-made tagliatelle with riche lobster sauce - 19

Chicken ballotine with dried fruits, mushroom and fresh rôtie jus - 20

Couscous with grilled pepper, vegan cream cheese, chickpeas, courgette, aubergine, dried apricot, sultana, raisin and harissa sauce (df, gf, v, vg) - 20

Extras

Poached asparagus with Parmesan - 4

Hand-cut chips (df, gf, vg) - 4

Creamed spinach (gf, vg) - 4

Green salad with French dressing (df, gf, v, vg) - 4

Desserts

Sticky toffee pudding with caramel sauce and vanilla ice-cream (vg) - 9

Chocolate and hazelnut cheesecake (vg) - 12

Apple crumble with warm custard and vanilla ice-cream (vg) - 8

Selection of British and French house cheeses (vg) - 12

df = dairy free, gf = gluten free, v = vegan, vg = vegetarian
A discretionary 10% service charge will be added to your bill for table service
All prices include G.S.T.