

## BRUNCH

Yoghurt pannacotta  
fruit compote & granola  
9.00

Pancakes  
cured bacon & maple syrup  
or blueberries  
10.75

Café latte milkshake  
whipped cream & biscotti  
8.00

## TO SHARE

Mixed muffins  
blueberry, lemon & poppy seed  
chocolate & hazelnut  
8.50

Japanese Wagyu croquettes  
wasabi mayo  
15.50

Corn tacos  
stone bass ceviche  
apple & avocado  
14.50

## EGGS

Fried duck egg with Iberico ham  
Norcia truffle & grilled focaccia  
25.50

Lobster omelette thermidor  
24.75

Huevos rancheros  
grilled shrimps, tomatillo salsa  
17.75

Eggs Benedict  
Florentine or Arlington  
11.00/16.50

Buckwheat blini with hot smoked salmon  
beetroot, horseradish & caviar  
24.75

Smoked short rib hash  
Houses of Parliament sauce  
15.50

Smoked salmon  
& scrambled eggs  
17.50 / 24.50

Baked eggs with Sicilian sausage  
roasted peppers & Scamorza  
16.50

## WAFFLES

Banoffee waffles  
vanilla ice cream  
12.50

Waffles with buttermilk fried  
chicken  
crispy bacon & maple syrup  
13.75

Waffles with foie gras & duck egg  
Seville orange marmalade  
17.50

## EXTRAS 5

Burford Brown eggs - poached, scrambled or fried  
hash browns chorizo cured bacon chestnut mushrooms grilled tomatoes

## STARTERS & SALADS

Roast carrot & ginger soup  
toasted flatbread  
8.75

Butter leaf & avocado salad  
Gorgonzola, Champagne dressing  
12.25

Mixed sashimi  
ginger, wasabi  
18.50

Steak tartare  
16.50/24.50  
with Norcia truffle  
25.50/33.50

Argyll smoked salmon  
18.00

Cornish crab  
pink grapefruit, spiced avocado  
pistachio  
18.50

Caesar salad  
10.50

Crispy duck & green mango salad  
lotus root crisps  
15.50

34 shrimp cocktail  
17.75

Prices include 20% VAT  
Please advise us of any allergies

A discretionary service charge of  
12.5% will be added to your bill

Wifi password: Herbivore  
£2 cover charge at table

## STEAK

Steak frites 130g 21.50

## BRITISH

Yorkshire heritage pure breeds, England

Bridge of Allan, Scotland

Bone-in rib eye 420g 38.00  
Fillet 200g 39.00

Bone-in rib eye 420g 38.50  
Côte de boeuf for two 900g 86.00  
with bone marrow

## USDA PRIME

Sirloin 300g 38.00  
Rib eye 320g 40.00

Fillet 220g 43.00  
Chateaubriand for two 500g 88.00

## JAPANESE WAGYU grade A5

Sirloin 200g 85.00

Fillet 200g 130.00

## Sauces

Béarnaise Horseradish Peppercorn Mushroom Barbecue Chimichurri

## MAINS & FISH

Dover sole  
42.00

Indian spiced monkfish  
Dal makhani  
Camone tomato chutney  
28.00

Lobster macaroni  
formaggi sauce, shaved black truffle  
34.00

Meatballs with spaghetti  
21.50

34 Hamburger  
Mayfield cheese, Barkham Blue,  
bacon or caramelised onions  
19.50

Spiced spatchcock chicken  
pine nuts, vegetable slaw  
23.00

Sunday only: Roast sirloin of beef with Yorkshire pudding 26.50

## SIDES

Chips, fries, mash or heritage 5.25  
Tender stem broccoli, chilli & almonds 5.50  
Spinach, garlic & olive oil 5.50  
Cauliflower cheese 5.50

Charred avocado, crispy quinoa & sour cream 5.25  
Creamed sweetcorn, chilli & basil 5.25  
Fried onion rings 5.50  
Tuscan tomato salad with capers 5.50

## DESSERTS

Ice creams & sorbets per scoop 3.00

Honeycomb Parfait 9.00

Bramley apple pie 9.00  
with crumble ice cream

Baked cheesecake (to share) 22.00  
with black cherries

34 Doughnuts 8.50  
chocolate sauce, lemon meringue & raspberry sauce

Marinated pineapple 8.75  
passion fruit sorbet

Key lime pie sundae 8.75

French cheese with onion chutney 12.75

Salt caramel truffles, warm pecan & orange cookies or hazelnut & pistachio pralines 4.75