

BRUNCH

SMALL

antipasti

- 6.75 Beetroots, Jerusalem artichokes & gorgonzola
- 7.75 Pugliese burrata, pear & goose speck
- 9.25 Yellow fin tuna poke, dulce emulsion, black rice & charcoal
- 7.95 Lamb ribs, smoked aubergine & sesame
- 9.75 Portland lobster, tomato & chilli arancini
- 8.00 Artisan salumi board
- 7.95 Bream ceviche, rhubarb, blood orange & monksbeard

#Bottomless Prosecco

2 courses set menu £35
per head 2 hour slot

#Brunch cocktails

2 for 1

Specials

Shortrib, fried egg & smoked mozzarella hash

12.50

Organic buttermilk-fried chicken & waffles

16.50

joster

24.50 Stone bass, fregola, cime di rapa & Puttanesca sauce

23.75 Organic Rhug Estate chicken - trevisano, balsamic & pinenuts

24.50 Old Spot pig bombetta, scamorza, plum & fennel

al forno

26.50 Atlantic tiger prawns, borlotti, chilli, ginger & garlic

23.50 Hake wrapped in lardo, lentils, cavolo nero & smoked anchovy

16.50 Pumpkin & raschera cheese cannelloni, walnuts & sage

UOVA

Uova Puttanesca

14.00 Tuna & poached egg muffin with caper & anchovy hollandaise

14.50 Full Italian breakfast

12.50 Parma ham, poached egg, smashed pumpkin crostata

12.75 Hot smoked salmon brioche, burrata, onions & capers

10.75 Avocado, chilli & stracciatella piadina

11.75 Tuscan sausage, fried egg muffin with grilled vine tomatoes

14.50 Wild mushrooms, truffle & scrambled egg crostata

DOLCE

6.00 Granola, seasonal fruit & organic yoghurt

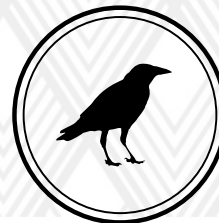
8.50 Blueberry & ricotta pancake with lemon & maple syrup

8.50 Brioche French toast, whipped crème fraîche & caramelised banana

7.75 Salted chocolate caramel bomba!

5.00 Homemade ice creams & sorbets

9.50/11.50 Cheese board



drinks

SOFT DRINKS

- 2.75 Bitter lemon
- 3.00 Coca Cola
- 3.00 Diet Coke
- 2.75 Cranberry juice
- 3.00 Lemonade
- 3.00 Ginger Ale
- 3.00 Slim line tonic
- 3.00 Soda water
- 3.00 Tonic water
- 3.00 Ginger beer
- 3.50 Red bull

FRESH JUICES

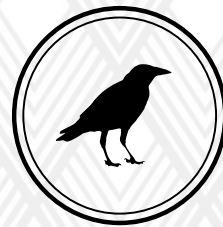
- 3.75 Mango, golden pineapple & mint
- 4.50 Kale, cucumber, apple & lime
- 3.75 Carrot, orange & ginger
- 3.75 Beetroot & Apple
- 2.75 Pineapple juice
- 2.75 Grapefruit juice
- 2.75 Tomato juice
- 3.50 Orange juice
- 2.75 Apple juice

BRUNCH COCKTAILS

- 9.50 **BREAKFAST MARTINI**
Strawberry marmalade, raspberry vodka, lemon juice, apple juice
- 9.50 **BLOODY MARIA**
Tequila, tomato juice, bloody Mary mix
- 9.50 **FRESCO MOJITO**
Gold rum, mango and pineapple puree, lime, mint leaves
- 9.50 **CAN'T TOUCH THIS**
Bombay Sapphire gin, orange marmalade, orange bitters, lemon juice, honey, Prosecco
- 9.50 **ZENZERO**
Ginger, peach puree, Sipsmith gin, jasmine tea, gomme

WATER

- 3.25 Still water
- 3.25 Sparkling water



COFFEE

- 2.00 / 2.75 Espresso, single / double
- 2.50 Macchiato
- 2.75 Cappuccino
- 2.75 Americano
- 3.50 Mocha
- 2.75 Latte
- 3.00 Hot chocolate

INFUSION

- 3.00 Jasmine Pearls
- 3.00 English Breakfast
- 3.00 Organic Chamomile
- 3.00 Organic Peppermint
- 3.00 Jade Tips Green Tea
- 3.00 Lapsang Souchong
- 3.00 Vanilla Black
- 3.00 Classic Earl Grey

WINE BY THE GLASS

	175ml	250ml
WHITE		
Cataratto, Barone Montalto	6.00	8.50
Sauvignon, Ponte del Diavolo	6.75	9.75
Pipoli, Vigneti del Vulture	6.75	9.75
Pinot Grigio Le Pianure	7.50	10.50
Lugana Catulliano, Pratello	7.75	11.25
Gavi DOCG, Tuffolo	8.50	12.25
Pinot Bianco, Alois Lageder	8.50	12.50
Riesling 'Montiggl', St Michael Eppan	10.00	14.50
Vermentino di Gallura, Arakena	12.80	18.50
'Chardonnay' I Sistri, Felsina	13.80	18.50
RED		
Nero d'Avola IGT, Parva Res	6.50	8.50
I Muri, Vigneti del Salento	6.75	9.75
Cabernet DOC Piave, Furlan	6.95	9.95
Teroldego Rotaliano Riserva, Castel Firman	7.50	10.50
Montepulciano d'Abruzzo, Riseis, Agriverde	7.50	10.50
Valpolicella Classico, Nicolis	7.80	11.20
Pinot Nero Turmhoff, Tiefenbrunner	8.70	12.50
Chianti Classico, Il Molino di Grace	10.25	14.75
Morellino di Scansano Riserva Fattoria Le Pupille	12.50	17.75

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 12.5% discretionary service charge will be added to your bill.