

BRUNCH MENU

£8 COCKTAILS

BLOODY MARY

Absolut Vodka, Isle of Wight
Tomato Juice & Our Own Bloody
Mix

SWEET BUT PSYCHO

Ketel One Vodka Citron, Lemon
liqueur, Basil & Pineapple

SPRITZMANIA

Aperol, Virtuos Ginger Vodka,
Prosecco & Splash of Lemonade

POSITANO

Solerno blood orange liqueur,
Tequila Olmeca & Grapefruit

SATURDAY BRUNCH FEVER

Midori melon liqueur, Havana 3yr
Rum & Prosecco

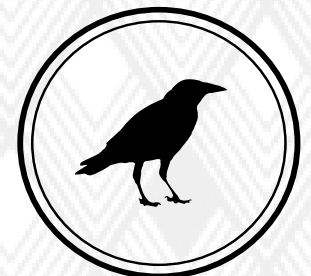
- 12 Smoked Lamb Ribs, Fried Egg, burnt Aubergine & Jalapeño Chilli
- 15 Tiger Prawns Arancini -Habanero & Lime Aioli
- 14 Wester Ross Smoked Salmon, Eggs Royal with Tobiko Caviar
- 14 Portland Crab, Pea & Broad Bean Frittata
- 16 Canto Truffle Carbonara with a Soft Hen's Egg
- 17 Buttermilk Fried Chicken & Crumpets - Maple Syrup & Rosemary
- 12 Tuscan Sausage Bun Miso Glaze, Fried Egg & 'Nduja Ketchup
- 12 BBLT Taco -Burrata, Bacon, Lettuce & Tomato
- 12 Canto Avocado & Heritage Tomato on Toast with Cashew Pesto 🥑
- 15 Beef Short Rib Fritter, Fried Egg & Devilled Jus



Wine List



Weekend



COFFEE

2.65 / 3.35	Espresso/Macchiato, Single / Double
3.5	Cappuccino
3.5	Americano/Latte
3.75	Mocha
3.25	Hot chocolate

INFUSIONS

3.9	Jasmine Pearls
3.2	English Breakfast/Decaf
3	Red Berry & Hibiscus
3	Organic Chamomile
3.2	Moroccan Mint
3	Jade Tips Green Tea

drinks

SOFT DRINKS

3.25	Coca Cola/ Diet Coke
3.25	Lemonade
3.25	Ginger Ale
3.25	Tonic/Slim Line/Soda
3.5	Ginger Beer
3.5	Red Bull

FRESH JUICES

4	Mango, Pineapple & Mint
3	Pineapple Juice
3	Grapefruit Juice
3.25	Tomato Juice
3.75	Orange Juice
3.75	Cranberry Juice
3	Apple Juice

bottle

BEER

5.00	Moretti 4.6%ABV
4.50	Peroni Libera 0.0% ABV
6.50	La Zia Ale 5.5% Craft Italian Lager
5.50	Bellfield IPA 4.5% Scottish Ipa, Gluten Free
6.00 / 3.50	Peroni Pint and 1/2 Pint

draft

WHITE

	175ml	250ml
Soave Classico DOC, Cantina Monteforte	7.50	10.25
Sauvignon, Ponte del Diavolo	9.10	13.00
Gavi di Gavi, "Lugarara" La Giustiniana	10.50	14.95
Pinot Grigio, Terre del Noce	7.80	11.20
Sancerre Fernand Girard	125ml 9.00	175ml 13.00
Riesling Cave de Ribeauville	125ml 10.67	175ml 14.30
Chablis 1er Cru 'Fourchaume' Le Domaine D'Henri	125ml 15.00	175ml 21.00
Chardonnay 'I Sistri', Felsina	125ml 13.50	175ml 18.50

RED

PienoSud, IGT Terre Siciliane	7.50	10.25
I Muri, Vigneti del Salento	8.30	11.80
Montepulciano D' Abruzzo Il Faggio	8.30	11.80
Chianti Rufina Fattoria di Basciano	8.50	12.00
Valpolicella Classico, Nicolis	10.00	14.30
Morellino di Scansano Riserva, Fattoria le Pupille	15.00	21.40
Chianti Classico Quercia Bella	125ml 10.75	175ml 15.00
Bourgogne 'OKA' Domaine Arlaud Père & Fils	125ml 12.50	175ml 16.50
Barolo Giacomo Fenocchio	125ml 17.20	175ml 23.00

