

Brunch Menu THURSDAY - SUNDAY UNTIL 2PM £35 PER PERSON

Please choose one item from each of the following sections:

Cuffee & VEa

Americano, Espresso, Macchiato, Cappuccino, Latte, Flat White, English Breakfast, Earl Grey, Green Leaf Tea, Jasmine, Peppermint

Fresh Juice

Orange | Apple | Grapefruit | Cranberry

To Start

GRANOLA YOGHURT POTS with blueberries & coconut yoghurt VE

BUFFALO MILK MOZZARELLA with heritage tomatoes, basil, green olives V

RAINBOW ACAI BOWL with berry compote, banana, toasted coconut VE/GF

DALLOWAY'S TOASTED BANANA BREAD with espresso cream cheese & toasted walnuts V

mains

SUFFOLK SMOKED SALMON & SCRAMBLED EGGS Add Wiltshire truffle /£10

> **BUTTERMILK PANCAKES GF** with cured bacon & maple syrup or

with toffee apples & blackberries V

BAKED SHAKSHUKA V with Clarence Court eggs, feta & flatbread Add smoky chorizo /£5

CRUSHED AVOCADO ON SOURDOUGH TOAST with roasted vine tomatoes, basil & Graceburn feta V

EGGS BENEDICT OR ROYALE OR FLORENTINE V with toasted English muffin, hollandaise

RAW CAULIFLOWER TABBOULEH with golden raisins, soft herbs, pomegranate & preserved lemon VE GF Add chicken /£8 tuna /£10 halloumi /£5

Extra Sides

White, wholegrain or sourdough toast V /£2 Plum tomato V, Mushrooms V, 2 Copper Maran eggs any style, Sweet-cured bacon, Avocado V /4 Truffle & Parmesan fries /£6

V vegetarian | VE vegan | GF gluten free Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT . A discretionary service charge of 12.5% will be added.