

Brunch M E N U

SATURDAY AND SUNDAY 12.00 PM TO 2.30 PM

Brunch only \$55 per person + service charge

With 2 Hours Bottomless Champagne \$135 per person + service charge

With 2 Hours Bottomless Prosecco \$115 per person + service charge

S t a r t e r s

QUINOA SALAD (vg)

Berries, mango, beetroot coulis, mint, lemon

WALDORF SALAD (gf/v/n)

Grapes, apple, celery, caramelized walnuts, Greek yogurt dressing

ANTIPASTO PLATTER (gf)

Coppa ham, mortadella, Manchego and Idiazabal cheese, olives, pickles

FISH CAKE CROQUETTE

Avocado and tomato salad, red onion, tartar sauce

M a i n s

THE ROAST

Slowly roasted lamb shoulder, parsnip-turnips mash potatoes, mushy peas, shaved carrot & cumin salad, Yorkshire pudding, lamb jus

TONNO (gf)

Marinated and grilled yellowfin tuna, warm “puttanesca” sauce, green beans

GNOCCHI ALLA NERANO (v)

Housemade potato gnocchi, zucchini, smoked mozzarella, parmesan, butter

POLENTA (vg)

Seared marinated tofu, creamy polenta, artichokes, portobello mushrooms

D e s s e r t

CHOCOLATE LAVA CAKE

58% dark chocolate, strawberry coulis, vanilla ice cream

CARROT CAKE

Orange crème anglaise, candied carrots

FRUIT SALAD (vg/n)

Agave, mint and lemon dressing, toasted almonds, coconut sorbet
