

BRUNCH

2 courses £38

3 courses £45

STARTERS

Crushed avocado on toasted sourdough VE
Roasted vine tomatoes, chilli jam & "feta"

Healthy banana split VE
Homemade granola, coconut yoghurt, berries, peanut butter dressing

Severn & Wye smoked salmon
Homemade Guinness bread, crème fraiche

Vanilla chia pudding VE
Maple walnuts, caramelised banana, honeycomb

Ribollita VE
Coco beans, basil pesto

Venison ragout

THE EGGS

1 egg as starter, 2 eggs as main

St Ives eggs classic English muffin, homemade hollandaise

Royal
Severn & Wye smoked salmon

Benedict
Kessler ham

Florentine V
Sautéed spinach

Bloomsbury
Butter-poached lobster | £10 supplement per egg

MAINS

Shakshuka V
Whipped Greek yoghurt, grilled flat bread, chopped coriander

Bloomsbury smash-smash patty of aged British beef
Gherkins, cheddar, onion

Native lobster roll
Marie rose sauce, avocado, lettuce
£10 supplement

Waffles
Fresh berries or cured bacon & maple syrup

Chicken & waffles
Fried egg, jalapeño dressing, maple glaze

Truffle & artichoke risotto V
Aged pecorino, toasted pine nuts, artichoke crisps

DESSERT

Classic vanilla crème brûlée V GF
Irish butter shortbread

Treacle tart V
Calvados ice cream, candied pecans

Baked vanilla chai cheesecake V
Caramelised pear

Ice cream & sorbets V GF
Vanilla / Strawberry / Vegan chocolate / Chai latte / Calvados
Blackcurrant sorbet / Mango sorbet / Raspberry sorbet

V Vegetarian | VE Vegan

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. A discretionary service charge of 12.5% will be added.