

## FESTIVE 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.