



BRUNCH

Choose 3 antipasti and a sharing main - 60 per 2 person sharing

Add a bottle of champagne - 50

BREAKFAST

Coconut yoghurt

toasted pecan, dry fruit granola (N)(VE)(GF) - 8

Smoked salmon bagel

St Ewe's scrambled egg, caviar (E)(F)(G)(L)(MI) - 12

Eggs Benedict/ Royale / Florentine

bacon / salmon / spinach

sourdough muffin, hash brown, hollandaise

(E)(F)(G)(L)(MI)(S) - 10/15

SALADS

Heirloom Tomato Salad

vegan ricotta, green verbena, pickled shallots, aged balsamic dressing (S)(SO)(GF)(VE) - 9 / 15

Rucola Ceasar

gem lettuce, anchovies, focaccia croutons, Parmesan

(MI)(F)(MU)(S)(SO)(G) - 10 / 16

PIZZA

Margherita

Sicilian plum tomato, mozzarella (G)(MI)(V)(L) - 17

Prosciutto & Rocket

Sourdough base, basil tomato sauce, aged parmesan

(G)(MI)(L) - 19

ANTIPASTI

Grilled courgette

fresh milk ricotta salad (MI)(G)(L)(S)(V) - 6

Fritto misto

 (MI)(F)(CR)(G) - 6

Peperonata

 (VE)(GF) - 5

Baked Scamorza

 (MI)(G)(L)(S)(V) - 7

Sardine crostini

tomato, onion, garlic (G)(F)(S)(L) - 5

MAINS

Roast free range chicken

garlic, rosemary, lemon, asparagus, rosti (S) - 22

Cornish market fish

purple sprouting broccoli, sea herbs (F)(MI)(GF) - 27

Aubergine Parmigiana

tomato, basil (VE)(GF) - 21

DESSERTS

Milk chocolate hazelnut "mini doughnuts" (E)(G)(MI)(N)(V) - 6

Tiramisu (E)(MI)(G)(V) - 8

Selection of ice cream and sorbet (MI)(V)(GF)(E)(N) - 6

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (PN) Peanuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs
(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

Please inform staff of any allergies.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.



BRUNCH COCKTAILS

Royal Bellini - 12 (VE)

NV Bernard Remy Carte Blanche | Peach or Strawberry

Conduit Mimosa - 12 (VE)

NV Bernard Remy Carte Blanche | Orange Juice | Orange Sugar

S.P.I.C.Y. - 12 (VE)

Don Julio Blanco | Agave | Lime | Cucumber | Jalapeno

Blossom Spritz - 12 (VE)

*St Germain Elderflower | Suze | Menthe Blanche
LE Soda Water | NV Bernard Remy Carte Blanche*

Amaro 50ml

Vecchio Amaro Del Capo | Calabria - 9

Amaro Lucano | Basilicata - 11

Amaro Staibano | Capri - 13

Amaro Nardini | Salento - 12

Grappa 50ml

Pilzer Grappa Di Moscato Giallo - 12

Marolo Grappa di Barbaresco Rabajá - 14

Allegrini Grappa di Recioto - 14

Allegrini Grappa di Amarone - 16

Donnafugata `Ben Rye` Grappa - 19

Capovilla Grappa di Ribolla Gravner - 21

SIGNATURE COCKTAILS

The Baller - 14 (VE)

*Doghouse chilli & bacon vodka | Ketel One | Lemon
Olive Brine | Horseradish | Tomato Juice | Tabasco*

58 & Co White Negroni - 14 (V)

58 & Co Gin | Beeson Honey Aperitif | Belsazar Rosé

WhistlePig Old Fashioned - 16

WhistlePig 10 Rye | WhistlePig Maple Syrup

Oaxaca Sour - 18 (VE)

*Casamigos Mezcal | Strega | Lemon | Aquafaba
Smoke*

Re-Fashioned - 15 (VE)

*The Debt Collector 1yo Moonshine | J.W. Black
Bulleit Bourbon | Cherry | Black Walnut Bitters*

Mar-Tree-Ni - 15 (VE)

*58 & Co Olive oil Vodka | Manzanilla Sherry |
Candied Orange*

Al Fresco - 14 (VE)

*Eminente 7yo Rum | Raspberry | Kaffir Lime | Lime
London Essence Soda Water*

NON ALCOHOLIC

N0.groni - 10 (VE)

*Seedlip Garden 108 | Crossip Pure |
Wavelength Ruby Aperitif*

No B.V. - 10 (VE)

*Seedlip Grove 42 | Wavelength Ruby Aperitif | Croppis
Dandy Smoke | Crossip fresh*

Royal Flush - 9 (VE)

Crossip Berry | Real Darjeeling Sparkling Tea