

CHAMPAGNE BY THE GLASS

served from the trolley

VEUVE CLICQUOT BRUT "YELLOW LABEL" NV 26

VEUVE CLICQUOT ROSE NV 28

RUINART BLANC DE BLANCS NV 36

DOM PERIGNON 2015 68

COPENHAGEN SPARKLING TEA "BLÅ" ALCOHOL FREE NV 15

SNACKS

SOURDOUGH MALTED BREAD & MARMITE BUTTER (285 Kcal) 4.5

GRILLED DOMAT OLIVES (ve) (114 Kcal) 5

COLCHESTER PYEFLEET OYSTERS (178 Kcal) 4.5 EACH

RED LENTIL HUMMUS (ve) (203 Kcal) 9

Chili, toasted sourdough

WHIPPED SMOKED COD ROE (401 Kcal) 10

Pickled onion and fennel, seeded crackers

BRUNCH

POACHED EGG & AVOCADO ON TOAST (vg) (423 Kcal) 17

Baby heritage tomato, chilli flakes

add salmon (110 Kcal) 8

BLACK TRUFFLE SCRAMBLED EGGS (vg) (533 Kcal) 19

Toasted brioche, Parmesan, chives

EGGS FLORENTINE (vg) (632 Kcal) 20

Toasted English muffin, buttered spinach, Hollandaise sauce

HASH BROWN BENEDICT (687 Kcal) 21

Toasted English hash brown, buttered spinach, Dingley Dell

smoked back bacon, seaweed Hollandaise sauce, Parmesan

FRENCH TOAST (1019 Kcal) 18

Dingley Dell smoked streaky bacon, cranberry compote,

Chantilly cream

PANCAKES (gf) (736 Kcal) 17

Agave syrup, candied orange peel, berries, Chantilly cream



GRASS-FED BRITISH STEAKS

We work with some of Britain's most sustainable farmers to bring you the finest grass-fed, dry aged British beef.

Chargrilled on Mibrasa Grill - served with Koffmann's fries

RIB EYE 10OZ (810 Kcal) 46

SIRLOIN 10OZ (640 Kcal) 45

FILLET 8OZ (425 Kcal) 48

BÉARNAISE (394Kcal) 4 | PEPPERCORN (205 Kcal) 4

TO SHARE

CHATEAUBRIAND (2053Kcal) 125

Marmite butter, braised beef blade, creamed mash

CÔTE DE BOEUF (2700Kcal) 125

Garlic and herb butter, house salad, Koffman's fries,

Béarnaise & peppercorn sauce

HONEY-GLAZED DEVON ROASTED CHICKEN (2058 Kcal) 95

BBQ shallots, mash potato, braised carrot, chicken jus

TO FINISH

LEMON POSSET (vg) (400 Kcal) 15

Summer berries, lime sorbet, cardamom crumble

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal) 14

Lemon thyme madeleines, Buddha hand citron

BLOODY MARY

served from the trolley

BLOODY MARY 18

Ketel One vodka, tomato juice, lemon, spices

MISS MARIA 18

Don Julio Blanco, spices,

Black Barley Miso tomato juice, spices

BERNERS BLOODY MARY 19

Ketel One vodka, Ancho Reyes,

Laphroaig Quarter Cask, tomato water,

smoked sea salt

TO START

CORNISH ASPARAGUS (269 Kcal) 19

Warm lemon Hollandaise, hazelnut dressing

PRAWN COCKTAIL (279 Kcal) 22

Lobster jelly, avocado-wasabi purée, crispy shallots

*AGED SCOTTISH BEEF TARTARE (259 Kcal) 22

Smoked bone marrow sourdough, softened garlic,

cured egg yolk

*SEASONAL CRUDITÉS (ve) (285 Kcal) 18

Red lentil hummus, chili, pomegranate molasses

*PORK AND PISTACHIO PIE (300 Kcal) 20

Bread and butter pickles, piccalilli, mustard

**We will be donating £1 to Magic Breakfast, a charity dedicated to providing nutritious breakfast to children in need across England and Scotland.*

TO FOLLOW

24-HOUR LAMB NECK 'LASAGNE' (570 Kcal) 30

Roasted harissa peppers, smoked olive salsa verde

FISH & CHIPS (569 Kcal) 29

Crushed peas, tartar sauce

*BBQ HARISSA CAULIFLOWER (ve) (705 Kcal) 26

Red puy lentil curry, black garlic and dates puree,

spiced butter dressing - *Zero-Waste*

CHICKEN PAILLARD CAESAR (648 Kcal) 34

Leaf salad, croutons, anchoiade dressing

VEAL SCHNITZEL (415 Kcal) 42

Fried duck egg, chimichurri dressing, rocket salad,

truffle mayo

CHEESEBURGER (1925 Kcal) 26

Bacon, caramelised onions, pickles, fries

SIDES

TRUFFLE MASH POTATO (vg) (480 Kcal) 10

ROASTED TENDER-STEM BROCCOLI (ve) (51 Kcal) 7

KOFFMANN'S FRIES (ve) (425 Kcal) 6

MIXED LEAF SALAD (vg) (151 Kcal) 9

With truffle dressing (158 Kcal) 13