

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

KRUG, “GRANDE CUVÉE”, CHAMPAGNE, FRANCE NV 68

COPENHAGEN SPARKLING TEA “BLÂ” 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) (525 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

SUMMER SQUASH PANCAKES (gf) (736 Kcal) 17
Pistachio cream, summer berries, marple syrup

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

TO SHARE

CÔTE DE BOEUF (2700 Kcal) 125
Garlic and herb butter, house salad, Koffmann’s fries,
Béarnaise & peppercorn sauce

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
Tanqueray 10, Ancho Reyes,
Laphroaig Quarter Cask, tomato water,
smoked sea salt

TO START

COURGETTE FLOWER (368 Kcal) 19
Citrus goats cheese, Romesco sauce, truffle honey, Parmesan

PRAWN COCKTAIL (279 Kcal) 22
Lobster jelly, avocado-wasabi purée, crispy shallots

*SEASONAL CRUDITÉS (ve) (285 Kcal) 18
Red lentil hummus, chili, pomegranate molasses

TO FOLLOW

*BBQ HARISSA CAULIFLOWER (ve) (705 Kcal) 26
Red puy lentil curry, black garlic and dates puree,
spiced butter dressing - *Zero-Waste*

FISH & CHIPS (569 Kcal) 29
Crushed peas, tartar sauce

CHICKEN PAILLARD CAESAR (648 Kcal) 34
Leaf salad, croutons, anchoïade dressing

SIDES

TRUFFLE CREAMED MASH (vg) (480 Kcal) 10

ROASTED TENDERSTEM 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

TO FOLLOW

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

CHOCOLATE TART (vg) (754 Kcal) 14
Blood orange compote, Maldon salt, vanilla ice cream

ICE CREAM AND SORBET SELECTION (ve) (475 Kcal) 10