

Free Flowing Packages

Bubbles 27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Château Sainte Marguerite's Rosé & Cocktails 34

Château Sainte Marguerite's Symphonie Rosé, White & Red Wine, Prosecco, Beer

Tommy's slushy, Green Margarita, Bloody Mary, Mimosa

Joseph Perrier Champagne 69

Joseph Perrier Cuvée Royale Champagne, Château Sainte Marguerite's Symphonie Rosé

Beer, Tommy's slushy, Green Margarita, Bloody Mary, Mimosa

Two-Courses 37 | Three-Courses 42

Sea bass crudo, salted blueberries, stracciatella, sorrel, Aleppo pepper gf

Smoked beef tartare, pickled shallots, aged Parmesan

Chickpea hummus, sumac red onion, tomato salad

Sheep's yoghurt, figs, black truffle, hazelnuts gf

Prawn and caviar cruffin, whisky Marie Rose, citrus parsley butter

Brioche toast, maple bacon, poached eggs, 'nduja oil, hollandaise

Fried chicken, waffle, fried egg, kimchi, maple butter

Smoked salmon cruffin, lemon cream cheese, poached egg, hollandaise

Wagtail burger, chilli jelly, caramelised onion, pickles, smoked cheese

Avocado, poached egg, tomato, spiced chilli dressing, waffle v

Flat iron, rocket, Parmesan, spicy chimichurri

Roast miso aubergine, coconut yoghurt & pistachio dukkah

Cheesecake, summer fruits

French toast, blueberry compote, crème fraîche

Almond cake, strawberry sorbet, coconut and elderflower

Chips pb	6
Roasted carrots, black treacle dressing v gf	7
Cuore del Vesuvio tomatoes, pickled shallots pb gf	9
Hispi cabbage, miso butter v gf	8
Summer leaves, shallot dressing gf	8



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager