

The Buttery

If you have any allergy concerns please speak to us before ordering, we handle gluten and nuts in our kitchen.

Please note from 11am we have a no-laptop policy. Well-behaved dogs on leads are welcome in our garden.

A discretionary service charge of 10% is added to your bill.

Brunch Menu

12 – 3pm

We are cashless



APERITIFS

Ca' del Console Prosecco (125ml)	8.0
Nyetimber Classic Cuveé (125ml)	12.0
Drappier Rosé Brut Champagne	15.0
Mimosa	9.0
Aperol Spritz	9.0
Bloody Mary	12.0

SHARERS & NIBBLES

Green Olives	4.0
Smoked Salted Almonds	3.0
Burrata & Squash	11.0
Truffle Risotto Croquettes	9.0
Halloumi Fries with burnt honey	9.0

SALADS

Chicken Caesar Salad	16.0
Bacon, anchovies, croutons, parmesan shavings, baby gem, homemade Caesar dressing	
Heritage Tomato Salad	20.0
Heritage tomatoes and whole creamy burrata with mixed seeds, pomegranate molasses and leek oil	
Superfood Salad	17.0
Kale, quinoa, radish, cauliflower, roasted squash, sumac, dressing, herbs, pomegranate seeds, pecan nuts, poppy seeds	

BRUNCH

Eggs Benedict	16.0
Smoked streaky bacon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Avocado Benedict (v)	17.0
Spiced smashed avocado on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Eggs Royale	18.0
Smoked salmon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
Smashed Avocado on Toast (v)	15.0
Spiced smashed avocado with feta, poached egg, fried cherry tomatoes and dukkah (add smoked salmon 5.5)	
Shakshuka (V)	15.5
Spiced red tomato sauce served with two poached eggs, Greek yogurt, leek oil, and dukkah. Served with toasted sourdough. (add Feta 3.0 ; add Cumberland sausage 3.5)	

We make our poached eggs beautifully runny - if you would like well-done eggs please order them scrambled!

SWEET TREATS

Nutella French Toast	15.0
With mascarpone and cherry compote crème, fresh strawberries, maple syrup and toasted hazelnuts	
American Pancake Stack	13.0
With fresh berries and strawberry sauce or bacon and maple syrup	
Baked Cookie Dough	12.0
Goopy warm cookie dough with white chocolate and raspberry, served with vanilla ice cream and fresh berries (10 mins preparation time)	

LUNCH

Smoked Roasted Aubergine (v)	16.5
Whole roasted aubergine on toasted sourdough served with Feta, pomegranate molasses, and a parsley salsa (can be made vegan)	
Chicken Burger	18.5
Crispy panko fried chicken nestled between soft brioche bun. Topped with ketchup, mayo and soy sauce, crisp baby gem lettuce, tomato and pickled shallots. Served with fries.	
Prawn Bun	19.0
Creamy Spinach and prawn filling in a brioche bun nest topped with a fried egg and paprika oil. Served with galette potatoes	
Pulled Beef on Toast	21.0
Tender pulled beef with homemade BBQ sauce on a brioche. Served with pickled red cabbage, chillies, fresh spring onion, and golden galette potato	



SIDES

Smoked salmon	6.0
Layered roast potato	4.5
Fries / sweet potato fries	4.5
Grilled halloumi	5.0
Green side salad	4.0
Bread, Balsamic & Olive	4.5
Oil	

