

# 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	8.0
(125ml) Nyetimber Classic	12.0
Cuveé (125ml) Drappier Rosé	15.0
Brut Champagne 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

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

## BRUNCH

<b>Eggs Benedict</b>	17.0
Smoked streaky bacon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
<b>Avocado Benedict (v)</b>	17.0
Spiced smashed avocado on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
<b>Eggs Royale</b>	18.0
Smoked salmon on a toasted muffin topped with two poached eggs, hollandaise sauce & watercress. Served with fries	
<b>Smashed Avocado on Toast (v)</b>	15.5
Spiced smashed avocado with feta, poached egg, fried cherry tomatoes and dukkah (add smoked salmon 5.5)	
<b>Shakshuka (V)</b>	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

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

## LUNCH

<b>Smoked Roasted Aubergine (v)</b>	16.5
Whole roasted aubergine on toasted sourdough served with Feta, pomegranate molasses, and a parsley salsa (can be made vegan)	
<b>Chicken Burger</b>	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.	
<b>Prawn Bun</b>	19.0
Creamy Spinach and prawn filling in a brioche bun nest topped with a fried egg and paprika oil. Served with galette potatoes	
<b>Pulled Beef on Toast</b>	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 Oil	4.5

