The Buttery

BRUNCH MENU

If you have any allergies or dietary requirements, please speak to a member of the team before ordering.
While we take every care, our kitchen handles gluten, nuts & other allergens, we cannot guarantee the absence of cross-contamination. Menu substitutions will be charged as sides. A discretionary service charge of 12.5% is added to your bill.

Brunch Menu

Mon-Fri: 11:30 – 14:30

Sat - Sun: 11:30 – 15:30

We are cashless



DRINKS

Ca' del Console Prosecco (125ml)	12.0
Mimosa	13.0
Bloody Mary	15.0
Virgin Mary	12.0

SHARERS & NIBBLES

Green Olives	6.0
Smoked & Salted Nuts	5.0
Bread with Balsamic & Olive Oil	7.5
Truffle Risotto Croquettes	11.0
Halloumi Fries with burnt honey	12.5

ADD ONS

Portobello mushroom	3.5
Cumberland pork sausage	4.5
Smoked streaky bacon	6.0
Grilled halloumi	6.0
Spiced smashed feta	6.0
Spiced smashed avocado	6.0
Smoked salmon	6.5

CLASSICS

Eggs Benedict 19.5
Smoked streaky bacon on a toasted muffin, topped with poached eggs, hollandaise sauce & watercress. Served with fries.

Avocado Benedict (v) 19.5
Spiced smashed avocado on a toasted muffin, topped with poached eggs, hollandaise sauce & watercress. Served with fries.

Eggs Royale 20.5
Smoked salmon on a toasted muffin, topped with poached eggs, hollandaise sauce & watercress. Served with fries.

Eggs Florentine (v) 19.0
Sautéed spinach on a toasted muffin, topped with poached eggs, hollandaise sauce & watercress. Served with fries.

Smashed Avocado on Toast (v) 18.5
Spiced smashed avocado with feta, poached egg, fried cherry tomatoes & dukkah
add smoked salmon (+6.5)



Poached eggs are runny. For well-done, order scrambled or fried.

BRUNCH

Shakshuka (v) 17.5
Spiced red tomato sauce served with two poached eggs. Greek yoghurt, leek oil & dukkah. Served with toasted sourdough
add Feta (+4.5)
add Cumberland sausage (+4.5)

Mayo Chicken Burger 20.5
Crispy panko fried chicken, brioche bun, topped with ketchup, mayo, soy sauce, gem lettuce, tomato & pickled shallots. Served with fries.

Wild Mushroom & Hummus Toast (v) 18.5
Toasted sourdough, silky hummus, sautéed wild mushrooms, caramelised onions, pickled red onions, chilli oil, dukkah, parsley and micro coriander. Served with fries.

Crispy Chicken Waffle 19.0
Belgian waffle topped with crispy fried chicken, sweet chilli mayo, pickled red onions and micro coriander
add bacon (+6.0)

Open Lamb Sandwich 24.0
Toasted brioche, slow-braised lamb shoulder, honey mustard sauce, caramelised onions, pickled cucumber, lettuce, fresh chilli, paprika & rosemary oil and micro coriander. Served with fries.

SALADS

Caesar Salad 16.5
Bacon, anchovies, croutons, parmesan shavings, baby gem, homemade Caesar dressing
add Chicken breast (+5.5)

Roasted Cauliflower Salad (vg) 17.0
Charred cauliflower, romesco sauce, toasted flaked almonds, raisins, herb oil, lemon zest and micro coriander.

BUTTERY SPECIAL SWEET TREATS

The Buttery Pistachio Dream (v) 23.5
French Toast with kataifi, toasted Pistachio, pistachio cream, maple syrup, Madagascar vanilla ice cream, chocolate drizzle



SWEET TREATS

Nutella French Toast with Fresh Strawberries (v) 17.5
Mascarpone, cherry compote crème, maple syrup & hazelnuts

Homemade American Pancake Stack
Maple syrup & bacon 15.5
Mixed berries compote (v) 16.5

Baked Cookie Dough (v) 15.0
Gooey warm cookie dough with white chocolate & raspberry, served with vanilla ice cream & fresh berries (10 mins prep time)

Belgian Style Waffle (v) 14.5
Topped with banana & fresh berries, chocolate drizzle & toasted hazelnuts
add a scoop of ice cream (+3.5)



COLD-PRESSED JUICES 9.0

Green – Apple, cucumber, celery, kale, spinach, lemon & ginger

Red – Beetroot, red carrot, ginger, apple & lemon

FRESH JUICES

Fresh Orange Juice	6.5
Fresh Apple Juice	6.5

(v) VEGETARIAN (vg) VEGAN

Please note from 11am we operate a no-laptop policy.

Well-behaved dogs on leads are welcome in our garden.

