86 BREWER STREET LONDON W1F 9UB



BRUNCH MENU WEEKENDS

BRUNCH

FROM MIDDAY - LUNCH

BARLEY & RYE PORRIDGE macerated apricot £8 (pb)

ST. EWE'S EGGS cooked any style, seeded toast £10 (v)

NESSA SAUSAGE & EGG MUFFIN hot sauce, American cheese £10

CAMPFIRE BEANS ON TOAST
Montgomery cheddar £11 (v)

NOT AVOCADO ON TOAST crushed broad beans, chilli, herbs £12 (pb) $add \ Poached \ Eggs \ \pounds4 \ (v)$

BLACK PUDDING BRIOCHE brown butter noisette £14 add Fried Egg £2.5 (v)

EGGS ROYALE smoked salmon, St. Ewe's poached egg, bearnaise, English muffin £15

MIXED GRILL BREAKFAST bacon chop, Oxford sausage, St. Ewe's egg, hash brown, fresh black pudding £19

BENEDICT OF THE DAY ask your server for details

ROLLED OAT SODA BREAD cultured butter £6 (v)

CHEESE & ONION CROQUETTES grape mustard mayo £9 (v) (gf)

AGED BEEF TARTARE beef fat, charred sourdough £12 / £20 add BBQ crisps £4 (gf)

 $\begin{array}{c} {\rm CAESAR\ SALAD} \\ {\rm pickled\ shallots,\ silver\ skin\ anchovies\ \pounds 12} \\ {\it with\ } {\rm Fried\ Chicken\ \pounds 18} \end{array}$

GRILLED PLUMS yoghurt, jalapeño & almond salsa £12.5 (v,gf)

CAULIFLOWER CHEESE crisp leaves, Worcestershire dressing £15 (v, gf)

CELERIAC CARBONARA pancetta, confit egg, truffle, Spenwood cheese £18 (gf)

HALF DOZEN OYSTERS fermented jalapeno, hibiscus mignonette, spiced Ritz crackers £24

 $FLANK STEAK \\ chilli \& herb salsa 250g £29 (gf)$

SWEET

BANANA FRENCH TOAST brioche, maple butter, caramelised pecans £13 (v)

MALT PANCAKE
apple & blackberry, crumble topping,
maple syrup £14 (v)

 $\begin{array}{ccc} CARROT & CAKE \\ caramelised pecans, carrot caramel, \\ cream cheese frosting \pounds 7 \end{array}$

FROZEN CHOCOLATE &
YOGHURT MOUSSE
banana & peanut butter ice cream £8

SIDES

HASH BROWN £4.5 (pb)
CAMPFIRE BEANS £5 (v)
GRILLED TOMATO £5 (pb) (gf)
OXFORD SAUSAGE £5
FRESH BLACK PUDDING £5.5
ST. EWE'S EGGS £6 (v)

FRENCH FRIES £5 (pb) (gf)

BEEF DRIPPING CHIPS £6.5 (gf)

BACON CHOP £6.5

SMOKED SALMON £7.5 (gf)

GARLIC MUSHROOMS £8 (v)

TENDERSTEM BROCCOLI £8.5 (pb) (gf)



BUBBLES	ORIGIN COFFEE
PROSECCO DOC SPUMANTE ADALINA Veneto, NV, Italy £9	ESPRESSO £2.5
	MACCHIATO £3
NYETIMBER CLASSIC CUVÉE Sussex, NV, UK £14	AMERICANO £3
NYETIMBER ROSÉ Sussex, NV, UK £16	FLAT WHITE £4
Sussex, IVV, OK 210	CAPPUCCINO £4
DEVAUX Coeur des Bar Blanc de Noirs, Champagne, NV, France £14	LATTE £4
	МОСНА £4
BRUNCH COCKTAILS	We serve oat milk as a dairy alternative
BLOODY MARY East London Vodka, tomato juice, Worcester sauce, Tabasco sauce, celery, olives £13	HOT DRINKS
FORCED BREAKFAST East London Gin, Grand Marnier, lemon, forced rhubarb, orange marmalade £14	MATCHA LATTE £5 HOT CHOCOLATE £4
CUPPA G&T Cotswolds, Italicus, rose, cherry, blood orange & elderflower tonic £14	TEAS
BRAMBLE FIZZ (non alcoholic) Everleaf Forest, strawberry, lime, London Essence ginger beer £9	ENGLISH BREAKFAST £4 HUNAN GREEN £4
COLD PRESS JUICES	JASMINE PRINCESS £4
	CHAMOMILE £4
ORANGE / APPLE / GRAPEFRUIT £4.5	ROOIBOS ORANGE £4
DAILY GREENS spinach, apple, cucumber, ginger £6	
	DAY-SNACKS
DED DAY DOOGE	, , , , , , , , , , , , , , , , , , , ,

ROLLED OAT SODA BREAD cultured butter £6 (v)

CHEESE & ONION
CROQUETTES
grape mustard mayo £9 (v) (gf)

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

BERRY BOOST strawberry, apple, lemon, mint £6

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.