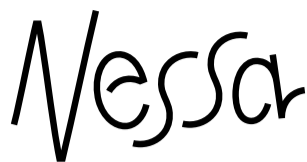


86 BREWER STREET
LONDON W1F 9UB



BAR & RESTAURANT
WEEKEND BRUNCH

BRUNCH

SOAKED OVERNIGHT OATS
poached apples £8 (pb)

HOUSE OAT & ALMOND GRANOLA
honeycomb, yoghurt £9.5 (v)

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

NESSA SAUSAGE & EGG MUFFIN
hot sauce, American cheese £11
Make it veggie, just ask your server.

CAMPFIRE BEANS ON TOAST
Montgomery cheddar £11 (v)

NOT AVOCADO ON TOAST
crushed broad beans, chilli, herbs £12 (pb)
add Poached Eggs £5 (v)

EGGS ROYALE
smoked salmon, St. Ewe's poached egg,
bearnaise, English muffin £16

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

FROM MIDDAY - LUNCH

ROLLED OAT SODA BREAD
cultured butter £6 (v)

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

HERITAGE TOMATO & STRAWBERRY
SALAD
radish, hot honey, mint £14 (v, gf)

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

WALDORF SALAD
pickled celery, golden raisins
and pecans £14 (v)

CHARRED MACKEREL
cucumber, lime, gooseberries £14 (gf)

FRIED CHICKEN BURGER
hot sauce, American cheese, pickles £15

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

STEAK, EGG & CHIPS
flat iron steak, St. Ewe's eggs,
French fries £28 (gf)

SWEET

CHOCOLATE & ORANGE FRENCH TOAST
Biscoff crumb £14 (v)

CARROT CAKE
caramelised pecans, carrot caramel,
cream cheese frosting £8.5 (v)

BUTTERMILK PANCAKE
strawberry, clotted cream, shortbread crumb £14 (v)

PEACH MELBA
vanilla ice cream, raspberry compote,
grilled peaches & pistachio £8 (pb, gf)

SIDES

HASH BROWN £5 (pb, gf)
CAMPFIRE BEANS £5 (pb, gf)
OXFORD SAUSAGE £5
FRESH BLACK PUDDING £5.5

FRENCH FRIES £5 (pb, gf)
ST. EWE'S EGGS £5 (v, gf)
BACON CHOP £6.5 (gf)
SMOKED SALMON £8.5 (gf)

Nessa

BUBBLES

PROSECCO DOC SPUMANTE ADALINA
Veneto, NV, Italy £9.5

NYETIMBER CLASSIC CUVÉE
Sussex, NV, UK £15.5

DEVAUX, COEUR DES BLANC DE NOIRS
Champagne, NV, France £16

NYETIMBER ROSÉ
Sussex, NV, UK £17.5

BRUNCH COCKTAILS

BLOODY MARY
East London Vodka, spice mix, paprika,
tomato, olives £14

BELLINI
Prosecco, peach £14

WILD WONDER
Aperol, melonade, prosecco £14

TROUBLE AT NO.10
Burnt Faith, Grand Marnier, lemon,
forced rhubarb, orange marmalade £14

CUPPA G&T
Cotswolds, Italicus, rose, cherry, blood orange &
elderflower tonic £14

ATLAS EVER AFTER (non alcoholic)
Everleaf Forest, watermelon, lime,
London Essence grapefruit soda £9

COLD PRESS JUICES

ORANGE / APPLE / GRAPEFRUIT £4

DAILY GREENS
spinach, apple, cucumber, ginger £4

BERRY BOOST
strawberry, apple, lemon, mint £4

PRESS SMOOTHIES £7

GOLDEN GLOW
orange, lemon, ginger, tumeric, banana, avocado

MORNING GREENS
mango, avocado, banana, apple, lemon, spinach

TRIPLE BERRY
blueberry, raspberry, strawberry, banana, coconut milk

ORIGIN COFFEE & HOT DRINKS

ESPRESSO £3

MACCHIATO £3.5

AMERICANO £3.5

FLAT WHITE £4.5

CAPPUCCINO £4.5

LATTE £4.5

MOCHA £4.5

MATCHA LATTE £5

HOT CHOCOLATE £4.5

We serve oat milk as a dairy alternative

TEAS £4.5

ENGLISH BREAKFAST

JADE GREEN TIPS

JASMINE PEARLS

CHAMOMILE

ROOIBOS

LEMONGRASS & GINGER

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

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.