

86 BREWER STREET  
LONDON W1F 9UB



BAR & RESTAURANT  
WEEKEND BRUNCH

## BRUNCH

SOAKED OVERNIGHT OATS  
macerated peach £8.5 (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 £17

EGGS BENEDICT  
bacon chop, St. Ewe's poached egg,  
bearnaise, English muffin £16

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

## FROM MIDDAY - LUNCH

ROLLED OAT SODA BREAD  
cultured butter £6 (v)

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

HERITAGE TOMATO SALAD  
strawberry & radish salad, hot honey dressing £13 (v, gf)

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

SUMMER GREEN SALAD  
red gem lettuce, Ranch dressing £14 (v)

SALMON CRUDO  
fennel, trout caviar, English muffin toast £15

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, fried St. Ewe's egg, whole leaf salad,  
French fries £28 (gf)

## SWEET

BANANA FRENCH TOAST  
maple syrup, caramelised pecans £14 (v)

CHOCOLATE MOUSSE  
Biscoff crumb, orange & olive oil £8 (pb)

BUTTERMILK PANCAKE  
strawberry & lime jam, malted crumble £14 (v)

TREACLE SPONGE  
salted caramel, custard £7.5 (v)

## SIDES

HASH BROWNS £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

## BRUNCH COCKTAILS

BLOODY MARY  
Ramsbury Vodka, spice mix, paprika,  
tomato, olives £14.50

BELLINI  
Prosecco, peach £14.50

CUPPA G&T  
No.3 Gin, Italicus, rose, cherry, blood orange & elderflower  
tonic £14.50

THINK TWICE (non alcoholic)  
Everleaf Marine, apple, lime, agave £9.50

## COLD PRESS JUICES

ORANGE / APPLE / GRAPEFRUIT £4

DAILY GREENS  
spinach, apple, cucumber £4

BERRY BOOST  
strawberry, apple, mint £4

## PRESS SMOOTHIES £7

GOLDEN GLOW  
apple, turmeric, banana

TRIPLE BERRY  
blueberry, apple, banana

## 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.