

86 BREWER STREET
LONDON W1F 9UB



BAR & RESTAURANT
WEEKEND BRUNCH

BRUNCH

FOUR GRAIN PORRIDGE
hibiscus plums £9 (pb)

HOUSE OAT & ALMOND GRANOLA
compote, 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, seeded toast £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 £20.5

FROM MIDDAY - LUNCH

ROLLED OAT SODA BREAD
cultured butter, toasted milk powder £7 (v)

CHEESE & ONION CROQUETTES
Montgomery's Cheddar, grape mustard mayo £9 (v, gf)

BEETROOT & FIG SALAD
sheep cheese, hot honey dressing £14.50 (v, gf)

AGED BEEF TARTARE
beef fat, charred seeded loaf, confit egg £12 / £21
add BBQ crisps £4 (gf)

KALE, PEAR & SQUASH SALAD
almond granola, shallot dressing £15 (pb)

SALMON CRUDO
cucumber & trout caviar £16

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)

JAFFA CAKE TRIFLE
chocolate mousse, custard, orange syrup £9 (v)

BUTTERMILK PANCAKE
blackberry compote, chantilly & shortbread crumb £14 (v)

STICKY TOFFEE PUDDING
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.