Protein Smoothie Carrot & Ginger Green Juice Seasonal Fruit Pla Mixed Berries, Cit	rus, Mint &	Vanilla Syrup	Juice uit Juice	10 6 6 10 12 9		alted Car	ramel Sauce	Cappuccino Latte Macchiato Matcha Latte Maple Butter, Jam ries, Crème Fraîche	5 4/5 8 10 12
Scottish Smoked Salmon Burrata, Rocket Pesto (v) Sashimi Plate, Yellowtail, Tuna, Salmon 2					Chicken Caesar Salad Cornish Crab Mayonaise, Radish Jamón "Ibérico de Bellota", Tomato Bruschetta				18 24 43
Crushed Avocado, Poached Eggs, Lime George Omelette, J Chalk Farm Smoke Eggs Benedict/Florer George Full English Bacon, Marinated N Jamón Ibérico Hash Oeufs en Cocotte, S Steamed Spinach & Lobster Club, Grilled Fried Egg, Toasted B	& Chilli Flai amon Iberic d Salmon, S ntine/Royale n, Homemad Mushrooms, n, Poached E Smoked Had Cream d Lobster, Av	kes (v) o & Gruyère/ foft Scrambled /Pata Negra le Sausages, Tomato & Egg ggs, Hollando	1 Eggs 14/14/18 gs nise	16 28 18 8/26 18 14 15	Dover Sole, Goujons of l Bannockbe USDA Prin Black Cod, S Steak Tarta Veal Milane Wild Mushr Lobster Spa	Lemon S urn Rib ne Beef Shitake, I re, Pomn ese	ole, Tartare Eye Steak 4 Fillet 200g Bok Choy, N	150g Miso	44 26 40 48 38 28 38 32 48
Avocado Sausage Bacon	•	4 -	Tomato	Suppleme		3 7 6	Mushroon Pommes F Toast		4 6 3

OPTIONAL SERVICE CHARGE 15% PLEASE INFORM STAFF OF ALLERGIES COVER CHARGE £3 ALL PRICES INCLUDE 20% VAT (V) VEGETARIAN (VG) VEGAN