Brunch d’Argent

Bloody Mary 11.00  Mimosa 9.50  Espresso Martini 11.00  Aperol Spritz 9.50

Pancake
Crispy streaky bacon, maple syrup, lemon zest

Avocado v
Smashed avocado, tomato & coriander salsa, soft poached eggs, hollandaise, toasted sourdough

Crab
Devon crab tart, celery and Granny Smith salad, cocktail sauce dressing

Beetroot salad v/vg
Heritage beetroot salad, honey dressing, goat cheese, orange segments, rocket, Winter black truffle

Prawn
Five Bouquet prawns, mayonnaise, lemon wedge

Royale Benedict
Soft poached eggs, smoked salmon, muffin, hollandaise sauce

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Omelette
Three Clarence eggs, wild mushroom, Beaufort cheese, winter black truffle

Croque Madame
Dry cured ham, Raclette cheese and béchamel toast, pan-fried egg

Rosti v/vg
Potato rosti, crushed spicy butternut squash, poached egg, spinach, mint and cucumber yoghurt

Saucisse de Diot
Artisanal Diot sausages, creamy mash potato, red onion gravy

Salmon
Lightly smoked salmon, Devon white crab risotto, Avruga caviar, crab essence

Mont D’Or – serves 2
Baked Mont D’Or, Alpine charcuterie, cornishon, new potatoes, croutons

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Waffles
Waffles, chestnut cream, Chantilly, chocolate sauce

Brownie v/vg
Dark chocolate and pecan nut brownie, vanilla ice-cream

Crème brûlée
Vanilla crème brûlée, lemon madeleines

Chocolate fondant
Warm dark chocolate fondant, pistachio ice cream

Mont Blanc
Chantilly cream, merengue, confit chestnut, vanilla and chestnut pureé

Pineapple v/vg
Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

2 Courses 29.50  3 Courses 34.50

Before ordering please speak to our staff about any food allergies and intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
A cover charge of 2.00 per person will be added to your bill.