



BRUNCH
10AM TO 12PM

CLASSICS & FAVOURITES

- 144 pancake stack** Organic back bacon, maple syrup 9
Nutella pancake stack Seasonal berries, whipped cream v 9
Prosciutto Benedict Poached eggs, English muffins, Hollandaise, bacon crumbs 11.5
Spinach avocado Benedict Poached eggs, Hollandaise, English muffins, organic sesame 11.5
Eggs royale Poached eggs, English muffins, Hollandaise, roe 11.5
Grilled steak ciabatta Lettuce, tomato, onion jam, chimichurri salsa 12
Welsh rarebit Seeded sourdough loaf, chives 7
Tomato bruschetta Basil pesto, sourdough bread 8

ADD

- Poached egg 2 • Halloumi 3 • Smoked salmon 4
Prosciutto 3 • Avocado 2

LIGHT & HEALTHY

- Chia maple yoghurt** Mango, kiwi, pomegranate, coconut v, gf 8.5
Chilli avocado Smoked almonds, chickpea purée, crispbread vg 9
Crunchy goji granola Greek yoghurt, agave syrup v 8
Overnight porridge bowl Seasonal berries, honey cassia v 8

CLASSIC BRUNCH TIPPLES

- Espresso martini 12.5
Mimosa 12.5
Bellini 12.5

- Corpse reviver No.2 12.5
144 Bloody Mary 13.95
Virgin Mary 8.5

NON ALCOHOLIC APERITIFS

Recommended with light tonic, soda or simply enjoy straight over ice

- Everleaf mountain** Saffron, vanilla & honeyed orange blossom 5
Everleaf forest Cherry blossom, strawberry & bittersweet rosehip 5
Amarico aperitivo Italian peach, flowers, orange & rhubarb 5.5

PECULIAR SERVES

- Earl grey tea vodka** Lemon & honey 6.5
Baller chilli vodka bloody Mary Rosemary & lemon 12.5
Chamomile & mango Lychee & pineapple rum, mango purée, egg white, chamomile essence 13.95

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.