

BRUNCH FEAST

+ £20 for unlimited Seasonal Bellini or Prosecco (weekends only)

Dishes are designed to be shared between 2 people and are served when ready

Please let your waiter know about any allergy or dietary requirements

Padron peppers
Smoked cheddar tequeños

Sea bream ceviche, grapefruit tiger's milk, pink grapefruit, sorrel
(vegetarian option available)
Fried aubergine, smoked yoghurt, pecans

1 savoury waffle to share

Smoked bacon, free-range fried egg, yacon syrup
Beetroot-cured smoked salmon, avocado, poached egg
Peruvian fried chicken, yacon & aji sauce

1 sweet waffle to share

English berries, organic ginger yoghurt, seeds, yacon syrup
Peanut butter, grilled plantain, cacao nibs, coconut, peanuts
Peruvian chocolate, toasted quinoa ice cream, cacao crumb

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