



Boxing Day Brunch 2017

PLEASE NOTE THAT THE MAIN COURSE PRICE INCLUDES
EITHER A STARTER OR A DESSERT – A THIRD COURSE IS A FLAT 8.00

STARTERS

Warm Cornish crab & saffron quiche (lined with a little tomato concassé)
Trinity-potted shrimps, malted grain toast
Raw beef fillet carpaccio, Harry's Bar dressing
Griddled squid, n'duja crostino (paté-like, spicy salami), rocket
Buffalo mozzarella, potato crackling and artichoke salad, salsa verde

MAIN COURSES

Oak-smoked haddock, poached egg, hollandaise sauce, spinach, new potatoes 28.50
28-day, dry-aged sirloin steak, bearnaise sauce, grilled mushroom & tomato, chips 36.00
Langoustine, prawn, brown shrimp & chervil risotto, seasonal salad 29.00
Umbrian lentil ragú, poached egg, cavolo nero, girolles mushrooms 25.00
French toast, crisp bacon, griddled banana, maple syrup 26.00

DESSERTS

Rough-textured chocolate & almond cake, cream or vanilla ice cream
Hot treacle tart with cream or vanilla ice cream
Blackcurrant & cassis jelly, warm madeleine, cream
Choose up to 3 scoops – home-made orange & Campari sorbet, mango sorbet,
roast almond ice cream or blackberry & Calvados ice cream

*This is the only menu available today and we cannot offer any dietary changes
except for gluten-free bread or toast in the relevant dishes.
A discretionary 10% service charge, shared equally among all our staff, seen and unseen,
will be added to the final account.*

CHOCOLATES

(To take away or have with coffee) NikoB's gorgeous caramels at 10.50 for a 125g box. Contains soft dark chocolate caramels and milk chocolate caramels with rum and hazelnuts. Divine, truly.

DESSERT WINES AND PORT (100ml except where stated)

LATE HARVEST SAUVIGNON BLANC, MORANDE, CHILE 2015

A delightful sweet wine, redolent of tropical fruit and honey but with a pleasing acidity on the finish. We love it. 6.50

VISCIOLATA DEL CARDINALE, ITALY 2016

This truly remarkable marriage of cabernet sauvignon with sour cherry juice is beyond sensational and brilliant with chocolate. 7.00 (70ml)

FINCA ANTIGUA, MOSCATEL, SPAIN 2015

This naturally sweet wine has all the voluptuousness you would expect from muscat grapes dried to raisin-ripeness. Add in a bright, clean finish and it is so much nicer than the norm (for moscatel). 7.50

DINDARELLO, MACULAN, ITALY 2016

Delightful – rather like a light, sweet-but-not-cloying baby's cashmere blanket. Yup. 7.00

QUINTO DO CRASTO 2012

A perfectly decent late-bottled vintage port. 6.00

TEAS (all at 3.25)

DARJEELING BADAMTAM FIRST FLUSH

Darjeeling is rightly known as the 'champagne' of teas. 'First flush' denotes young, succulent shoots picked in the springtime. The resulting tea is delicate, fresh and flowery.

CEYLON ORANGE PEKOE

Orange Pekoe is a grading term that denotes whole leaves are used, rather than cheap 'fannings.' Bright, crisp, full-bodied and delightful, this tea is from what is now called Sri Lanka.

MANUKA (Decaffeinated – Tregothnan)

Grown exclusively at Tregothnan since the 1880s, the name derives from New Zealand honey, manuka. Apart from having antibacterial properties, the tea is pretty, light and honied.

Also available, Assam, Earl Grey, Redbush, Lapsang Souchong, fresh mint leaf tea and Egyptian dried mint.

ILLY COFFEE

A cafetière of ground-to-order coffee 3.50

Single espresso 2.25 double espresso 3.25

Macchiato 3.25

Cappuccino, latte or Americano 3.25