



## *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 sea-salted caramels at 10.50 for a 125g box containing both milk chocolate rum & hazelnut or dark chocolate classic caramels. Divine, truly.

## DESSERT WINES AND PORT

CHATEAU JOLYS, JURANÇON, FRANCE 2011

Rich, big, raisin-infused flavour but strangely not over-sugary. 6.00

VISCIOLATA DEL CARDINALE, ITALY 2014

This truly remarkable marriage of cabernet sauvignon with sour cherry juice is beyond sensational and brilliant with chocolate. 9.00

KANU, KIA-ORA, SOUTH AFRICA 2013

Described (rather twee) as Noble Late Harvest, in fact the (90%) chenin blanc grapes have undergone the time-honoured Noble Rot. The resulting wine has concentrated pineapple and honey flavours, and an elegantly dry finish. 6.00

DINDARELLO, MACULAN, ITALY 2015

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

QUINTO DO CRASTO 2011

A perfectly decent late-bottled vintage port. 6.00

## TEAS

All at 3.00 – Assam, Earl Grey, Redbush, Lapsang Souchong, fresh mint leaf tea and Egyptian dried mint.

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. 3.00

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. 3.00

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. 3.00

## ILLY COFFEE

A cafetière of ground-to-order coffee 3.00

single espresso 2.00 double espresso 3.00

macchiato 3.00 cappuccino, latte or Americano 3.00

Irish coffee (10-15 mins) with 25ml Jameson's whiskey 8.00

Cappuccino, latte or Americano 3.00