

BRUNCH - SAMPLE MENU

“SMALL PLATES”

RYE PORRIDGE, SEASONAL FRUIT

- 6 -

**CODDLED EGG, KIMCHI, SOURDOUGH,
BLACK PUDDING or DULSE**

- 8 -

CHICKPEAS, HISPI CABBAGE, CARAMELISED ONIONS

- 6.5 -

JERUSALEM ARTICHOKE, MUSTARD, FERMENTS

- 7 -

CHARRED SHISHITO PEPPERS

- 6.5 -

FISH BROTH, NEW SEASON ONION, CROUTON

- 7.5 -

POLLOCK, SEA BEET, FERMENTED ONIONS

- 12 -

DESSERT

CHOCOLATE NIB CAKE, CREME FRAICHE

- 4 -

PUMPKIN SEED ICE CREAM, FIG LEAF

- 5 -

FRI 11-3 / SAT 10-3:30