

# Q BRUNCH

## STARTERS

Celeriac velouté, curried apple & sorrel salad

Mushroom parfait, port jelly, pickled jardinière salad

Harissa & peanut roasted aubergine, whipped coconut milk, organic buckwheat, black quinoa & lentil tabouleh

Game mosaic terrine, pears & hazelnut dressing

London cured smoked salmon, capers, horseradish cream & melba toast

Hand chopped beef tartare, oyster emulsion, 63° yolk, sourdough melba

Beetroot & radishes, black quinoa, whipped curd, lemon & pear vinaigrette

6 rock oysters, shallot vinegar

## BREAD & VIENOISERIES

Selection of mini Danish & toast, salted baratte butter & jams

Toasted brioche, chantilly cream & grated salted Valrhona chocolate

French toast, poached plum, crème fraîche

## EGGS

Two eggs, scrambled, fried or poached & toast

Florentine

Benedict

Royal

Smoked salmon, scramble & toasted bagel

Summer truffle, scramble & sourdough

Ham, cheese or mushroom omelette

Egg white omelette

## SANDWICHES

Pastrami & rye "Reuben"

Cured Ham "Croque Monsieur"

Mushroom "Croque Demoiselle"

Cured Ham "Croque Madame"

## MAINS

Risotto, winter shaved truffles & 20 month aged parmesan

Wild mushroom tagliatelle

Fish & chips, crushed peas, tartare sauce

Grilled salmon fillet, piperrada, sauce romesco

Yellowfin tuna, mini caponata, sauce vierge - £5.00 supplement

Pork fillet, Piquillo pepper stew, haricot blanc, pig's ears & black olive purée

USDA sirloin, 200gr, fried egg - £5.00 supplement

Chicken supreme, wild mushroom & cabernet sauvignon vinaigrette

Hand chopped beef tartare, chips, green salad

**2 Courses - £21.00**

**3 Courses - £27.00**

**Add bottomless prosecco to your meal for £15.00**

## DESSERT & CHEESE

Praline & hazelnut frozen parfait, hazelnut tuille

Plum & ginger cheesecake

Chocolate marquise, feuillantine, Baileys ganache

Pistachio & lavender macaroon

Passion fruit Pavlova, white chocolate chantilly

Coconut pannacotta, solero sorbet

Hennessy chocolate tart, salted caramel ice cream

Crème brûlée

Ice cream & sorbets – selection of the day  
2 scoops

Cheese selection, quince jam, fruit & nut crackers

## SIDE 4.00

Pommes frites

Wilted young spinach

Endive & escarole, Fourme d'Ambert, walnut dressing Spiced pulses, beans & pomegranate salad

French beans tarragon butter

Mixed baby leaves

Mousseline potato

Tomato salad, black olive oil

**Food allergies and intolerances before ordering please speak to our staff about your requirements**

**'A discretionary £3 per person music charge will be added to your final bill'**