

BAKERY, GRAINS & FRUIT

Croissant 5

Pain au chocolat 6

Almond croissant 6

Cardamom bun (inspired by Hart Bageri, Copenhagen) 6

Lemon, blueberry and poppyseed loaf (gf) 8

House granola - served with cow's soy, coconut or oat milk 8
add berry compote and yogurt 4

Yoghurt and fresh berries 8

Fruit salad 8

EGGS

Eggs any style with choice of toast 10

Crushed avocado, tomato confit and poached eggs on sourdough (v) 18

Smoked salmon and scrambled eggs 19

Josper baked eggs, goat cheese, grilled sourdough (v) 15

Eggs benedict 12 | 20

Eggs Florentine 12 | 20

Eggs Royale 14 | 24

DRINKS

COCKTAILS BY CARAFE 29

(Available zero-proof)

Mind Wall

Ketel One Vodka, Mastiha liqueur; mint, lime, orange bitter; grapefruit soda

Horses Neck 2.0

Courvoisier VSOP, Double Apple Shrub, orange bitter, ginger ale

Passion Spritz

Regal Rogue Lively White aperitif, Allora, passion fruit, soda

Mimosa

Sparkling wine, orange

Bloody Mary

Ketel One Vodka, tomato, Worcestershire sauce, Tabasco, lemon, celery

SPARKLING WINE

Prosecco - 500ml 35

Rathfinny, Classic Cuvée, East Sussex, England - 500ml 45



Enjoy Angelica's brunch DJ set every Saturday and Sunday from 12:30 - 4:30pm

SMALL PLATE

Streaky bacon roll or Cumberland sausage roll 10
add egg 2

Herring plate - sweet grain mustard, dill cream and curry sauce 16

Winter endive salad, grilled pear, walnuts, Danish blue (v*) 16

Gravadlax - pickled cucumber salad, mustard sauce 17

Josper grilled heritage carrots, white bean purée, hazelnuts, green dressing (vg) 14

Steak tartare, gaufrette potatoes 20 | 38

LARGE PLATE

Ricotta hotcakes with caramelised apple, honeycomb butter (v) 16

Aged beef burger, beetroot relish, potato bun 24
add egg or Jarlsberg cheese 2

Buttermilk fried haddock, celeriac remoulade 25

King prawns, herb garlic butter 20 small | 36 large

Rare breed pork chop, parsnip purée, heritage carrots, verjus 36

Wood fired aubergine, crispy artichoke hearts, yoghurt, lemon oil, pinenuts (vg) 24

Chicken paillard, soft herb salad 26

28 days dry-aged wood fired 280g ribeye steak 45

SIDES

French fries 6.5 Sautéed spinach with garlic and chilli 8 Avocado 5

Isle of Dogs lettuce salad 6 Pickled cucumber salad, mustard seed, dill 7

Sweetcure streaky bacon 6 Cumberland sausage 6 Mangalitza black pudding 7

WATER

1.5pp

Free-flowing Belu filtered water, free from impurities and aromas.

100% of net profits support WaterAid, helping provide
clean water to communities worldwide

v - vegetarian | vg - vegan | v* can be made vegan upon request
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.

SET BRUNCH

Brunch, but better.

Enjoy one dish from each section below - bakery and small plate,
large plate, sides and a carafe of your choice for £48pp.

BAKERY AND SMALL PLATE

Any choice from bakery, grains & fruit section

Any choice from eggs section

Josper grilled heritage carrots, white bean purée, hazelnuts, green dressing (vg)

Streaky bacon roll or Cumberland sausage roll, add egg

LARGE PLATE

Aged beef burger, beetroot relish, potato bun
add egg or Jarlsberg cheese

Ricotta hotcakes with caramelised apple, honeycomb butter (v)

Wood fired aubergine, crispy artichoke hearts, yoghurt, lemon oil, pinenuts (vg)

Buttermilk fried haddock, celeriac remoulade

28 days dry-aged wood fired 280g ribeye steak (+10 supplement)
Béarnaise sauce or bonemarrow gravy

SIDES

French fries Sautéed spinach with garlic and chilli Avocado

Isle of Dogs lettuce salad Pickled cucumber salad with mustard seed and dill

DRINKS

Cocktail by Carafe

Prosecco - 500ml

Rathfinny, Classic Cuvée, East Sussex, England - 500ml (+10 supplement)

PUDDING

Cinnamon doughnut 14
vanilla ice cream, hot chocolate sauce, almonds

Lemon and blueberry custard tart 13

Pavlova roulade served from our trolley 11
British strawberries, whipped cream and passionfruit

Angelica's Sundae 12

Choose up to four flavours of ice-cream: vanilla, strawberry, yoghurt, salted caramel
topped with crushed peanuts, whipped cream, raspberry coulis and chocolate sauce

Manjari chocolate pudding, rum and banana ice cream (free-from) 14