Brunch under the Dome

Food for feeling good and easing into the day.

EXECUTIVE CHEF
Eliano Crespi

HEAD CHEF
Manuel Nogales Dominguez

BRUNCH

Nourish bowl VG — 21
Avocado, beetroot, sauerkraut, hummus, quinoa, herbs

Waffle — 22
Streaky bacon, fried eggs, hollandaise sauce, maple syrup

Croque madame — 20
British ham, Montgomery Cheddar, bechamel, egg, chives

Smash burger — 28
Red Leicester cheddar, pickles, tomato, lettuce, guanciale, house sauce, brioche bun

BREAKFAST

Fruit platter VG — 12
Selection of fresh seasonal fruit

Acai bowl VG — 18
Puffed quinoa, berries, banana

House granola V — 14
The Estate Dairy yoghurt, homemade compote

French toast V — 17
Brioche, berries, miso caramel

Place breakfast — 26
Free-range eggs, bacon, sausage, roasted tomatos, mushrooms, hash brown, beans

Smoked salmon — 19
Scrambled eggs, sourdough, chives

Eggs Florentine V **/ Benedict / Royale** — 18
Choose: spinach, ham, smoked salmon
English muffin, hollandaise sauce

Mushroom toast VG — 18
Sourdough, wild mushrooms, avocado, chives

JOSPER GRILL

Roasted Delica pumpkin VG — 24
Hummus, sage, mixed seeds, pomegranate

Levantine chicken — 34
Ras el hanout, lemon, flatbread

Seabream — 38
Sauce vierge, parsley, lemon

SIDES

Smoked Salmon — 12

Avocado VG — 6

Mashed potato V — 10

Green salad VG — 8

Spinach VG — 6

Berries VG — 12

DESSERTS

Seasonal pie V — 12
Ask your host for today's flavour

Tiramisu V — 12
Mascarpone, coffee, cocoa

Eton mess V — 12
Meringue, seasonal berries, whipped cream

EAT WITH SIX SENSES

Natural ingredients. Local and sustainable. Less is more.

Fresh, whole food made from scratch, created to leave you feeling better than when you arrived.

SPARKLING

	Glass	Bottle
Telmont 'Réserve de la Terre' Extra Brut, NV Champagne, France	19	105
Rathfinny Estate 'Classic Cuvée' Brut, 2019 East Sussex, UK	17	99
Tillingham, Pet Nat, Col'24 PINK East Sussex, UK	12	70

COCKTAILS

Tropic like it's Hot — 16
Sapling Vodka, Asterley Bros aperitif, passion fruit, citrus

Mint Condition — 19
Botanist Gin, lime cordial, mint, Telmont Champagne Brut

V&T 0% — 11
Lyre's Aperitif Rosso, rhubarb, tonic water

CARBONATED

Seasonal Kombucha — 9

Black Lines Paloma — 15

"Good food should leave you feeling better than when you arrived. We cook with the season, let each ingredient speak and never lose sight of pleasure."

FROM MANUEL NOGALES DOMINGUEZ
HEAD CHEF

JUICES & SMOOTHIES

Yellow Blaze V — 8
Orange, carrot, ginger, honey

Green Breeze VG — 8
Apple, cucumber, lime, maple

Ruby Rush VG — 8
Beetroot, apple, turmeric, lime

FRESH SHOTS

Rocket Fuel VG — 4
Apple vinegar, ginger, spices, herbs

Kickoff V — 4
Orange, lemon, honey, turmeric, black pepper

Glow Pop V — 4
Spirulina, lemon, kefir, maple

HOUSE SMOOTHIES

Green VG — 10
Spinach, green apple, avocado, ginger, cucumber, lime juice, coconut milk, chia seeds

Berries VG — 10
Mixed berries, banana, flaxseeds, almond milk, lemon juice

ASK YOUR TEAM FOR FURTHER INFORMATION

V | Vegetarian VG | Vegan

All our ingredients are carefully selected for their quality and sustainability credentials. Please ask our team for assistance with any allergies or dietary requirements. All prices include 20% VAT. A discretionary service charge of 14.5% will be added to your bill.