



Bottomless Brunch	49.9 per person
One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz	
'Tea-Total' Bottomless Brunch	40.0 per person
A selection of the bottomless REAL sparkling kombucha teas paired with one savoury & one sweet brunch dish	

SAVOURY

Until 4pm

- Smashed avocado**, charcoal sourdough, house labne, Aleppo chilli(V), add poached eggs +4.0, back bacon +4.0 11.2
- Healthy start**, chilli and maple celeriac 'toast', avocado, poached eggs, broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked salmon +5.0 14.6
- Shakshouka**, spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5 15.2
- Spring portobello**, roasted mushrooms, charcoal sourdough, pepita pesto, vegan cheese sauce, green dukkah, pickled shimeji mushrooms (VG) (N) 15.2
- Sweetcorn fritters**, smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V) (N) 15.5
- Dirty Daisy**, crispy tater tots, chorizo, chipotle sour cream, Monterey Jack cheese, free range eggs, green tomato & avocado salsa, refried black beans, pink pickled onions (vegetarian option available) 15.4
- Fancy bacon roll**, poached eggs, crispy onions, back bacon, holy f*ck hollandaise, chilli, paratha roti, add avocado +3.0 15.8
- Smoked salmon royale**, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto 16.3
- The Bondi**, back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, charcoal sourdough 16.8
- Vegan burger**, crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, Koffman's fries (VG) (N) 18.5
- Timmy's cheeseburger**, HG Walter beef burger, Red Leicester cheese, streaky bacon, house sauces, pickled onions, gherkin, brioche bun, Koffman's fries 19.5

SWEET

Until 4pm

- Tiramisu Radio Lamington**, shot of Mr Black coffee liqueur (+3.0) 6.5
- House maple granola**, thick Greek yogurt, fresh berries, toasted coconut (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0 9.8
- Award winning banana bread sandwich**, whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts) 14.0

Additions:

- Avocado (VG) +3.0
- Grilled halloumi (V) +4.0
- Clarence Court poached eggs (V) +4.0
- HG Walter sausage +4.0
- Back bacon +4.0
- Chorizo +4.5
- Smoked salmon +5.0
- Halloumi fries (V) +9.5

Substitutions:

- +4.0 Swap activated charcoal sourdough for rye or gluten free bread, swap scrambled eggs for scrambled tofu
- +5.0 - free

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
 All dishes may contain traces of nuts. Ask for full allergen/ ingredient list
 13.5% discretionary service charge added to each bill
 Please note that we are cashless

SNACKS STARTERS & SALADS

From noon

Roasted cauliflower , smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	9.3
Panko fried halloumi , pomegranate, lime & mint yogurt (V)	9.5
Crispy tiger prawns , fermented chilli, lemon	13.2
Asian chicken salad , chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N)	17.2

MAINS

From noon

Miso roasted aubergine , crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG)	18.0
Vegan burger , crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, Koffman's fries (VG) (N)	18.5

Roasted Atlantic salmon , white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing	24.5
Pan fried seabass , crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens	25.8

Timmy's cheeseburger , HG Walter beef burger, Red Leicester cheese, streaky bacon, house sauces, pickled onions, gherkin, brioche bun, Koffman's fries	19.5
Chicken parmigiana , panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries	25.0
Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce	33.5

ON THE SIDE

From noon

Koffman's fries , kombu salt (VG)	5.9
Crispy NSO potatoes , truffle aioli (VG)	6.2
House salad , mixed baby leaves, lemon oil dressing (VG)	6.5

TO FINISH

From noon

Tiramisu Radio Lamington , shot of Mr Black coffee liqueur (+3.0)	6.5
Grilled pineapple , house shortbread, lime, coconut sorbet (VG,N)	8.5
Sticky toffee pudding , butterscotch sauce, Madagascan vanilla gelato (V)	9.2
Our famous Mars Bar cheesecake , fresh berries (V) (to share)	11.0

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list
13.5% discretionary service charge added to each bill
Please note that we are cashless