

Smash	bled eggs on toast, Clarence Court eggs (2), cold fermented activated charcoal sourdough, butter (v) ed avocado, cold fermented activated charcoal sourdough, house labne, Aleppo chilli (v), hed eggs +4.0, back bacon +4.0	8.5 11.2
Healthy	y start , chilli and maple celeriac toast, avocado, poached eggs, broccoli, spinach, grilled tomatoes (gf, v/vg), umi +4.0 or smoked salmon +5.0	14.6
Shakshouka , spiced tomatoes, peppers, baked eggs, house labne, cold fermented activated charcoal sourdough (v), add avocado +3.0, chorizo +4.5		
	orn fritters, smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib	15.5
	pacon roll, poached eggs, crispy onions, back bacon, spicy hollandaise, chilli, paratha roti, lo +3.0	15.8
Smoked pesto	d salmon royale, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli	16.3
	ndi, back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, cold ed activated charcoal sourdough	16.8
	maple granola, thick Greek yogurt, fresh berries, toasted coconut (v) (n) eek 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, ,n) (note banana bread contains walnuts)	14.0
Bluebe	rry buttermilk pancakes, fresh berries, whipped mascarpone cream, pure maple (v)	14.6
	less Brunch 49.9 per p	erson
Tea-To	oury & one sweet brunch dish, with 90 minutes of limited edition Daisy Fizz tal Bottomless Brunch on of the bottomless REAL sparkling teas paired with one savoury & one sweet brunch dish	erson
	LUNCH	
Whips 8	Noon - 3pm & Dips , House labne chermoula, Caramelised mushroom parfait, Spinach & artichoke (vg)	14.0
Coronation quiche, crisp green salad (v)		14.5
Larry's club sandwich , back bacon, roasted chicken breast, Paxton's cave aged cheddar, plum tomatoes, iceberg lettuce, Kewpie mayonnaise, house crisps		16.5
	chicken paillard, smashed avocado, rose harissa herb yogurt, fresh salad & herbs, barberries, pink pnions (gf)	16.5
Fire roasted aubergine , crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (vg)(v)(df)		17.5
	Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus salad	24.5
0	man's Board, Wiltshire ham, mini beef and harissa sausage roll, Paxton's cave aged mature cheddar, Brie de Meaux, aged balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage chutney	15.0
_	rian Ploughman's Board, Paxton's cave aged mature cheddar, truffled Brie de Meaux, spiced tofuroll, spicy caramelised carrot, balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage	15.0
	Board , three daily changing local British cheeses, Valencia almonds, greengage chutney & sourdough	17.5
Charcu	terie Board, three local charcuterie cuts from London Smoke & Cure, cornichons, sourdough	18.5
	TO FINISH	
Sticky t	offee pudding, butterscotch sauce, Madagascan vanilla gelato (v)	9.2
Aussie l	amington party (3 mini lamingtons), classic, red velvet, lemon polenta	10.0
_	nous Mars Bar cheesecake (to share), fresh berries (v)	11.0
dditions:	Avocado +3.0 Back bacon +4.0 Substitutions:	
additions:	Grilled halloumi +4.0 Chorizo +4.5 Swap activated charcoal sourdough for Clarence Court poached eggs HG Walter sausage +4.0 Smoked salmon +5.0 gluten free bread, swap scrambled egg scrambled tofu - no charge.	-
	(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.	