



f i r e p i t

“Beyond Brunch”

£59.50

First course

Garlic & Parmesan sourdough
Pesto, marinara & ricotta v

Tempura nobashi shrimp
Nam jim, chilli, spring onion

Sugar snap peas
Beef dripping, paprika & garlic

Seared scallop
Cauliflower, bacon jam & garlic
(£9pp supplement)

Second course

Korean beef skewers
Bulgogi

Tandoori chicken
Mango chutney & mint raita

Sticky Thai fried rice v

4oz 30-day aged beef fillet
Miso butter sauce
(£18pp supplement)

Vegetarian options available upon request

Dessert

Sharing Trio of Desserts- £15pp

Chocolate Smares Volcano v
Mango & passion fruit pavlova v
Coconut & lemongrass panna cotta

Beverages

Prosecco Orobella/ Mezzora Pinot Grigio/ Anuela Merlot/ Frescura Pinot Grigio Rose/

Bottled Asahi lager

Non-Alcoholic options available upon request

Please inform your server if you or anyone in your party has any dietary restrictions or allergies
so we can accommodate your needs to the best of our ability.

A discretionary 12.5% service charge will be included in your total bill