



Fresh, Sustainable, British Day-Boat Seafood

Champagne Brunch
Saturday 24th February 2018
£50pp

Each course will be served with a unique grower champagne and introduced by The Samplers Ben Slater.

Dressed oyster

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Asparagus, poached egg, hollandaise

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Bonnie Gull Kedgeree, Arbroath smokie

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Salted caramel panacotta, caviar

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Espresso



Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements.

An optional 12.5% service charge will be added to your bill