

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment work surfaces and airborne particles.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.



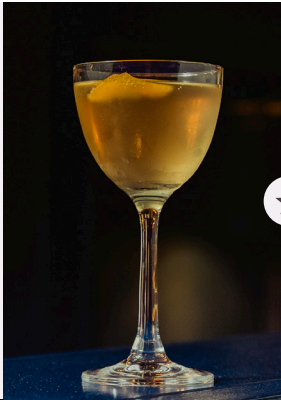
COCKTAILS

Arrive in style with a 'Team Emily' (*Elderflower Bellini*) or 'Team Andrea' (*Wild Strawberry Bellini*) and choice of two of the cocktails below. We trust you'll choose wisely.



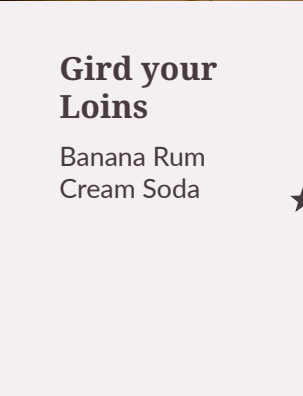
The Miranda

Chilli El Jimador, Cointreau, Mango, Lime, Honey, Tajin



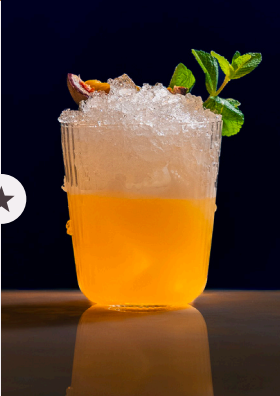
Florals for Spring?

Whitley Neill Distillers Cut, St. Germain, Suze, Elderflower tonic



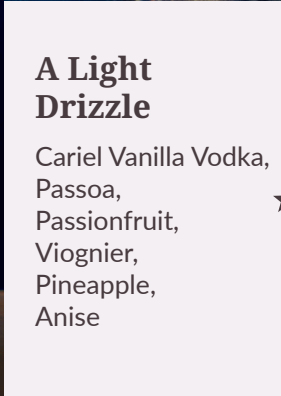
Gird your Loins

Banana Rum Cream Soda



A Light Drizzle

Cariel Vanilla Vodka, Passoa, Passionfruit, Viognier, Pineapple, Anise



That's All!

Kwai Feh, Absolut Pear, Citrus, Plum bitters



Where's my Coffee? Did she die or something?

Absolut Vanilia, Kahlua, Cold Brew, Sugar



BRUNCH

Choose one of the following dishes... Carefully.
Indulge - But make it deliberate!

Brunch in the Office

Steak, hummus, poached eggs, chimichurri (NGC)

The Paris Diet

Ciabatta, smash avo, whipped feta, pomegranate dressing (VG*, NGC*)

Add POACHED EGG - £2

Add BACON or HALLOUMI - £3.50

Magnolia Bakery

Salt & chilli chicken, watermelon, furikake, spiked maple

It's A Tough Call...

Classic French Toast, soaked in crème anglaise and served with maple syrup & berries

Eight Dollars of Jarlsberg

Mushroom & miso benedict, spiked hollandaise (V)

...They're so Different

Bacon French Toast, soaked in crème anglaise and served with streaky bacon, blueberries & maple syrup

(V) Vegetarian
(VG) Vegan
(NGC) Non Gluten Containing
(*) Dish can be modified to suit respective diet

Full dietary information can be found overleaf.

