

FONDUE BRUNCH SET MENU

3 COURSES £30

PROSECCO £19

Le Dolci Colline Prosecco Brut

Served Saturday & Sunday 12:00pm – 4:30pm

STARTERS

Roast Tomato & Avocado Toast (vg)

Sourdough bread, balsamic glaze

Eggs Arlington

Smoked salmon, poached egg, hollandaise, potato Rösti

Eggs Benedict

Black Forest ham, poached egg, hollandaise, potato Rösti

Prawn and Shrimp on Toast

Avocado cream, green apple, lemon crème fraîche

Burrata (v)

Red endive, balsamic figs, rocket & shaved chestnuts

French Toast

Smoked crispy bacon, butter maple sauce

MOUNTAIN FONDUE

*Alpine Tradition says that if your bread cube drops into the cheese fondue,
you must buy a round of Schnapps or Eau de Vie for those enjoying the fondue with you,
some may drop their bread cubes into the fondue on purpose.....*

Swiss Cheese Fondue, White Wine & Garlic

Appenzeller, Gruyere, Emmental, Fribourg Vacherin

Served with sourdough, new potatoes, pickles, Tirolean smoked Speck & Coppa Ham

choose from:

Classic Fondue

Wild Mushroom & Truffle

Roast Pumpkin (vg)

DESSERTS

Apple Strudel (v)

Raisins & cinnamon, vanilla sauce

Millefeuille for 2

Puff pastry, vanilla cream, Griotte cherries

Twice Baked Cheesecake (v)

Wild blueberry compote

(VG) SUITABLE FOR VEGAN REQUIREMENTS | (V) SUITABLE FOR VEGETARIAN REQUIREMENTS

If you have any food allergies or intolerances, please speak to your server before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.