

HAUGEN BRUNCH

2 COURSES £25 / 3 COURSES £29.50

Bottomless Le Dolci Prosecco Colline Brut £19.50pp

STARTERS

Burrata (v)

Salt baked beetroot, basil oil, hazelnuts

Asparagus Salad (vg)

Watercress, asparagus, spring peas, red endive, Harissa dressing

Avocado (vg)

Spinach, wild mushrooms, sourdough

Rösti

Herb ham OR smoked salmon, poached egg & Hollandaise

Kedgeree

Smoked Haddock, rice, peas, poached egg

MAINS

Chickpea (vg)

White bean hummus, heritage carrots, pickled shaved fennel, dill oil

Grilled Seabass

Chargrilled artichoke, tomato, spinach, butter sauce

King Prawn Linguine

Roast garlic, cherry tomatoes, courgette, chili & parsley

Roast Chicken

Baby onion, green peas, smoked bacon, charred baby gem

Alpine Brunch Beef Burger

Baby gem, potato rösti, fried egg, crispy onions and house sauce

DESSERTS

Apple Strudel

Raisins & cinnamon, vanilla sauce

Lemon & Lime Cheesecake

Blackberry compote

Profiterole

Choux bun with vanilla ice cream and warm chocolate sauce

(VG) VEGAN | (V) VEGETARIAN

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