

WEEKEND
BRUNCH
MENU

MIMOSA

ADD Veuve Clicquot -- 5

ADD Ruinart -- 12

ADD Dom Perignon -- 25



BLOODY MARY

Build your own...

Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend

NO.39 ST.
ANDREW
SQUARE

0% AMARETTI FIZZ

Lyre's Amaretti 0%, charred lemon,
Wild Idol alcohol free sparkling

TO THE TABLE

CRÈME FRAÎCHE BLINIS *smoked avruga caviar*

FROM THE DELI

PORK PIES, VENISON & APRICOT SAUSAGE ROLLS,
SMOKED CHICKEN & HAM HOCK TERRINE,
DUCK & ORANGE PATE

AT THE BERKEL

CHORIZO, COPPA, BRESAOLA, MORTADELLA &
EAST COAST CURED MEATS *salami*

ON THE BAR

COMPANY BAKERY BREAD
cultured butter

IJ MELLIS CHEESE
truffle honeycomb, chutney

SCOTTISH SHELLFISH & SEAFOOD
spicy Marie Rose, Mignonette

ZATAR SPICED CAULIFLOWER
chickpeas, cranberry, yoghurt

ISLE OF WIGHT HERITAGE TOMATO
watermelon, balsamic, basil

COURGETTE & PEA SALAD
aged feta, mint

BRAISED CHICORY
orange, yoghurt

POTATO SALAD
whole grain mustard

MIXED GREEN LEAVES
Dijon dressing

FROM THE KITCHEN

PORK LOIN *toffee apple sauce*

RUMP OF BEEF *horseradish cream*

LEG OF LAMB *mint sauce*

MUSHROOM & PUMPKIN PITHIVIER

SEA BREAM *fennel, sea herbs, brown butter*

FOR THE
TABLE

ROAST POTATOES, CARROTS,
CABBAGE, GRAVY &
YORKSHIRE PUDDINGS

DESSERT ROOM

ICE CREAM STATION

HAND PIPED DOUGHNUTS

CHOCOLATE FOUNTAIN
berries, pineapple, marshmallows

MACARONS, BROWNIES & FUDGE

PICK 'N' MIX

BANOFFEE CHOUX BUN

BITTER CHOCOLATE MOUSSE
sour cherries

LEMON AND RASPBERRY CUPCAKE

PEACH AND ELDERFLOWER CHEESECAKE

STRAWBERRY TART

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. All fish, tea & coffee is locally or sustainably sourced.