



From The Brick Oven

Baked eggs & wild mushroom, parsley, cream, garlic & truffle sourdough (v) **65**

Baked eggs & pesto, sprouting broccoli, buffalo mozzarella, chilli, garlic roasted pine nuts & sourdough (v)
(n) **60**

Sourdough pizza, bacon, egg, buffalo mozzarella, cracked black pepper, rocket & lemon **75**

Omelettes

Wild mushroom & comte (v) **60**

Salmon, avocado, baby potato & salsa verde **65**

Eggs your way, sourdough (v) **22**

Breakfast Sides

brick oven bread & beurre bordier **15**

crispy beef bacon **23**

brick oven tomatoes **23**

spiced lamb sausage **23**

wild mushroom ragu **23**

sautéed baby spinach **23**

grilled halloumi **23**

avocado **23**



Breakfast Until 4pm

Rise&Dawn Bakehouse daily baked goods displayed in our eatery

Fruit & nut granola, crystalized rose, strawberry & Greek yoghurt (v) (gf) (n) **58**

Dragon fruit smoothie bowl, tropical fruits & good for you seeds (vg) (gf) **58**

Sourdough waffles, black cherry, vanilla cream & almond praline (v) (n) **60**

Toasted banana bread, date jam & honey crème fraiche (v) (n) **50**

Avo on toast, brick oven tomatoes, parsley, red chili & citrus dressing (vg) **60**

Breakfast bowl, quinoa, kale, avocado, roast pumpkin, halloumi, almond, poached egg, pumpkin seed, pickled beet & basil dressing (v) (gf) (n) **65**

Chickpea & piquillo fritters, buffalo mozzarella, smashed avo, spiced sour cream, confit tomato & poached egg (v) **70**

Benedicts

Veal belly, English muffin, pickled onion, slow roasted apple, hazelnut hollandaise, jus gras & truffle vincotto (n) **78**
+ add seared foie gras **20**

Grilled asparagus, kale, English muffin, parmesan & lemon hollandaise (v) **65**

Buttermilk Pancakes

Classic, butter & maple syrup (v) **55**

Triple chocolate & chocolate sorbet (v) (n) **65**

Blueberry & lemon curd (v) **65**



Medium Sharing

- Hibachi grilled calamari**, fennel, olive oil & lemon (gf) 62
- Bluefin crudo**, lemon, lime, French melon, chives, olive oil & sourdough melba toast (df) 135
- Sea bass ceviche**, papaya, pickled habanero, lime & avocado oil (gf) (df) 65
- Charred octopus**, charcoal mayo, hazelnuts, chilli, lime & nectarine (gf) (df) (n) 85
- Grilled quail**, tamari, yuzu, mustard, coriander & pickled chilli (gf) (df) 130
- Wagyu tartare**, sherry vinegar gel, cornichon, quail yolk, parsley oil & sourdough crisp bread (df) 92
- Duck ragu**, sourdough toast, pecorino cheese & gremolata (n) 60

Large Sharing (for 2 – 3'ish')

- Eggplant baked in salt**, barley, feta, parsley & warm cumin dressing (v) 75
- Chitarra cacio e pepe**, butter & Parmesan (v) 79
- Grilled black bream**, tamari, crushed tomato, sesame & Thai basil (gf) (df) 215
- Lobster mac & cheese & Parmesan breadcrumbs** (a) 250
- Grilled sea bass**, sun choke & sauce vierge (gf) (df) 215
- Roasted label rouge chicken**, seared oyster mushroom & black garlic jus (gf) (df) 190
*please allow 45 minutes cooking time
- Duck lasagna & duck skin pangritata** (a) 140
- Japanese veal schnitzel**, sesame, pickled cabbage & tomato dressing (df) 200
- Slab cut wagyu pastrami**, cabbage & au poivre sauce (gf) (a) 160
- Beef shortrib & a la "bourguignon"** (gf) (df) (a) 270

All sauces available non-alcoholic on request



Kids

Nut granola, strawberry & Greek yoghurt (v) (gf) (n) 34

Mini dragon fruit smoothie bowl, tropical fruits & good for you seeds (vg) (gf) 34

Toasted banana bread, butter & date jam (v) (n) 34

Eggs your way & sourdough (v) (n) 22

Mini Buttermilk Pancakes

Classic, butter & maple syrup (v) 35

Triple chocolate & chocolate sorbet (v) 35

Blueberry & lemon curd (v) 35



Bar Snacks

- Warm marinated olives**, citrus zest, herbs & grilled sourdough (vg) (gf) 35
- Turmeric spiced tempura cauliflower**, fried curry leaf & rasam mayonnaise (v) (df) 30
- Hand cut French fries** & chilli ketchup (vg) 30
- Garlic sourdough**, cream, parsley, French cheese fondue & pickles (v) 42
- Burnt orange salad**, chilli, lambs lettuce & crystalized walnut (vg) (n) 35
- Brick oven sourdough flat bread**, dukkah, garlic, baby kale, hazelnut oil (vg) 35
- Whipped natural smoked haddock**, green onion charcoal, olive oil, grilled sourdough & lumpfish roe 65
- Crispy smoked mussels**, wakame, cultured cream & nori 45
- Grilled Atlantic salmon skewer**, green onion, lime & tare (gf) (df) 55
- Crispy fried monkfish cheeks** & dill pickle mayonnaise (df) 65
- Habachi chicken wing skewer**, baby leek, sesame & tare (gf) (df) 45

Sourdough Pizzas

- Summer truffle**, ricotta & pecorino (v) 99
- Neapolitan**, san marzano, buffalo mozzarella, basil (v) 65
- Razor clam**, cream, fried garlic, bonito chilli oil & smoked salt 75
- Grilled veal belly**, smoked mozzarella, pickled red chilli & parsley 110



Burgers

Crispy grain burger, puy lentil, quinoa, mushroom, buckwheat, purple cabbage & vegan mayo (vg) 75

Triple cream brie burger, organic Australian minced beef, purple mustard & French onion jus 85

Shropshire blue burger, organic Australian minced beef, rocket, aioli & caramelized onion 85

Sides

Grilled courgette, pickled grapes, feta & fennel seed (v) (gf) 58

Endive salad, ruby grapefruit, chives & Dijon dressing (vg) (gf) 55

Grilled asparagus & shaved black truffle (v) (gf) 68

Pomme puree (v) (gf) 30 + add shaved black truffle 25

Desserts

Pineapple roasted over charcoal, lime & muscovado granita (vg) 50

Peppermint crisp soufflé, chocolate sorbet & peppermint custard (v) 50

Raspberry semi fredo, bitter chocolate & lemon balm (v) (n) 50



Sides

hand cut fries and aioli 30
side greens & dressing 25
maple roasted pumpkin, cumin yoghurt & hazelnut 35
grilled chicken 22

Desserts

Grilled banana split, vanilla custard, bitter chocolate, vanilla ice cream, toasted meringue (v) 45

Raspberry semi fredo, bitter chocolate & lemon balm (v) 45

Charlie's Brunch

1st

charcoal bread, butter & lumpfish roe

2nd

grilled prawn, miso & coriander

3rd

beetroots baked in salt, ash cream, tarragon oil

4th

confit aubergine, parmesan, balsamic, fried flatbread

5th

roasted veal belly, tajine of stone fruit

6th

aged T-bone, crispy herbs, beef sauce

7th

crispy fish, thai garnish

8th

cheese course

9th

olive oil cake, caramelized pear, thyme cream

10th

crepe suzette



BRUNSWICK
eatery • bar • terrace