

Bloody Marys

NY Classic, Ketel One Vodka, spice mix & lemon 15
Mary Celeste, Tanqueray Ten Gin, mignonette & oyster 17

Champagne Cocktails

Peach-Apricot 17
Hibiscus-Strawberry 17

For the table

Market Oysters 4-5
Chiltern Fruits De Mer 90
Rock & Native oysters, Isle of Mull scallop, Cherrystone clams, Razor clams,
Sea Bass, Isle of Seil Langoustines & River of Teign bay mussels

Coombeshead Farm Sourdough cultured butter 5

Brefu Bach & Truffle Panisse* 5

Coronation Crab Donuts 8

KFC sesame & chilli 8

BBQ Pork Skewers brown butter mayonnaise 6

La Latteria Burrata heritage tomatoes & chilli jam 15

Firehouse Caesar crispy chicken skin, anchovies & parmesan* 12

Pinney's Smoked Salmon beetroot wasabi, lime onions, crème fraîche & cornbread 22

Steak Tartare pine nut emulsion, chipotle & croutons 18

Eggs : Mains

Buttermilk Pancakes blueberries, crème fraiche & maple syrup 15

French Toast spiced plums & vanilla yoghurt 16

Wiltshire Black Truffle Dosa sweetcorn & fried eggs 28

Heritage Courgette Okonomiyaki yuzukosho mayo & macadamias 17

Spiced Avocado & Tomatoes poached eggs on toast 17

Teriyaki Smoked Eel potato latke & poached eggs 26

XO Seafood Fried Rice smoked egg yolk, lardo & bottarga 29

Exmoor Caviar Scrambled Eggs hash brown, chervil & crème fraiche 36

Chiltern Brunch Burger Ogleshead cheese & fried egg* 22 (add foie gras 20)

Philly Cheesesteak Sandwich waffle crisps & house pickles* 30

Iberico Pork Noodles slow cooked egg, sesame & Szechuan chilli oil 26

BBQ Spatchcock Chicken To Share 60

corn on the cob, sambal & herb salsa

Sides

Thick-Cut Streaky Bacon 6

Breakfast Pork Sausage 6

Pinney's of Orford Smoked Salmon 7

Tender Leaves radishes & shallots 5

Tomato Salad 5

Wiltshire Truffle & Cheese Fries* 14

*Dish contains unpasteurised cheese.

A discretionary service charge of 15% will be added to your bill. If you have any allergies or intolerances please let us know.