



# THE ROOFTOP

## CHAMPAGNE LAURENT-PERRIER SUMMER BRUNCH

### TO START

A glass of Laurent-Perrier La Cuvée NV

Upgrade to Laurent-Perrier Cuvée Rosé NV £10pp

Upgrade to Laurent-Perrier Blanc de Blancs Brut Nature £15pp

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### TO SHARE

Watermelon "sashimi", lime caviar, cucumber, spring onion, radish,  
crumbled vegan feta (vg)

Burrata, grilled asparagus, summer truffle sauce (v) (gf)

Crispy prawns, lime and vegan 'nduja, chilli, green onions

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### TO FOLLOW

Duck egg meurette, grilled sourdough, smoked duck confit, button onions, mushrooms

Grilled minute steak, fried egg, chives and garlic butter (gf)

Brunch burger - rib of beef burger, fried egg, hash brown, bbq chipotle mayo

Grilled sourdough, crushed avocado, heritage cherry tomatoes, sherry vinegar emulsion,  
pine nut "parmesan" (vg)

Roasted cauliflower, charred asparagus, rose harissa coconut yoghurt,  
fried shallots (vg) (gf)

Crab and crayfish brioche, poached egg, yuzu and chive hollandaise

£48pp

Book a table of 4 and receive the full bottle of Laurent-Perrier La Cuvée NV!

Vegan (vg)

Vegetarian (v)

Gluten Free (gf)