

THE ROOFTOP

2 course 32

3 course 38

SMALL PLATES

Crispy Prawns 15
Lime & vegan 'nduja, chilli, green onions

Crispy Vegetable Gyoza Vg 14
Red pepper pesto

BBQ Chicken Tenders 15
Yuzu, pepper flakes

Mozzarella "Stracciatella" Plant Based Vg 15
Heritage tomatoes, capers, shallots

BRUNCH

The Rooftop Muffin 21
Sausage, egg, hash brown, smoked cheddar, treacle cured bacon

Grilled Sourdough, Crushed Avocado, Heritage Cherry Tomatoes Vg 19
Sherry vinegar emulsion, pine nut "parmesan"

Grilled Minute Steak 20
Fried egg, chives, garlic butter

Crispy Cauliflower, Charred Asparagus Vg 18
Korean chilli, soy cream, fried shallots

Brunch Burger 21
Rib steak burger, fried egg, hash brown, BBQ chipotle mayo

Crab and Crayfish Brioche 24
Poached egg, yuzu, chive hollandaise

Chorizo and Egg on Toast 19
Avocado, mango aioli, grilled sourdough, potato crisps

Cured Salmon and Seaweed Salad 20
Quail eggs, citrus, sesame, peanut dressing

SIDES 7

Sweet Potato Fries Vg

Parmesan, Truffle Fries V

Grilled Tenderstem Broccoli Vg

Smashed Cucumber Salad Vg

Kale Slaw Vg

DESSERTS 12

Kinder Bueno Style Tiramisu V
Praline, hazelnuts

Gluten Free Chocolate Cake V
Banoffee ice-cream, bee pollen

Limoncello Sorbet Vg
Mango, grapefruit, blueberries

Profiteroles V
Pistachio, white chocolate

V Vegetarian Vg Vegan

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.
A discretionary 13% service charge will be added to your bill.