

## Brunch

2 courses £15

3 courses £20

add bottomless prosecco for an additional £15.00

KP prawn cocktail

Pumpkin soup, sage

crispy squid, chilli & lime

Clarence court eggs benedict or royale, English muffin, hollandaise

Tempura soft shell crab, guacamole, chilli & sesame / £2 sup.



Fish fingers, tartare & brioche roll

Pea, basil and goat's cheddar risotto

Seared sea bream, fennel, beetroot & orange

Grilled chorizo on toast, tomato, peppers, curd & rocket

Seared salmon, crushed avocado, poached egg, charred dill & buckwheat loaf / £2 sup.



Rhubarb mess

Affogato al caffè

British cheese, biscuits, chutney

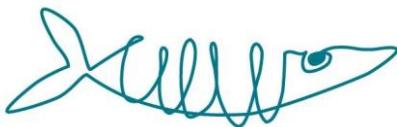
House sorbet & ice cream selection

Dark chocolate brownie, hazelnut, vanilla ice cream

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT at the current rate. Some dishes may contain nuts or other allergens.

Please advise our staff if you have any allergies or concerns.



## Brunch Cocktails & bubbles

Marmalade jar, Chase marmalade vodka, marmalade, & soda	9.00
Prudence, Sipsmith sloe gin & dry gin, earl grey tea & elderflower	10.25
Espresso martini, Ketel one vodka, Patron cafe & espresso	10.25
Bucks fizz, Moet & Chandon, fresh orange juice	9.00
KP Cobbler, Hendricks gin, cucumber, blackberries, lemon juice & soda	9.00
Smoky Mary, Chase smoked vodka, house spice mix & tomato juice	9.00
Le Dolci Colline Prosecco Spumante Brut, It, NV	7.50
Nyetimber Classic Cuvee, Eng, 2010	12.00
Moet & Chandon Brut, NV	14.00

## Tea & Coffee

Earl Grey	3
English breakfast	3
Peppermint	3
Camomile	3
Jade Sword Green	3
Fresh mint	3
Americano	3.75
Cappuccino	3.75
Espresso	2.75
Macchiato	2.75
Cafe latte	3.75
Hot chocolate	3.75
Liqueur	7.50

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