

NIBBLES

Slow Bread Co bread 3.00

Pickled chilli peppers with ricotta 4.50

Marinated Kalamata olives 3.00

BRUNCH

gf Bavette Steak, two leek & potato hash browns, two poached eggs, salsa verde 14.50

Scrambled eggs on toasted brioche, with garlic mushrooms & shaved parmesan 12.50

ve Scrambled tofu on wholegrain toast, with garlic mushrooms 10.00

Omelette Arnold Bennett: a baked omelette with smoked haddock, béchamel & parmesan 12.50

Spiced banana French toast with maple glazed smoked bacon, chilli labneh & tamarind caramel 11.00

STARTERS

v gf Rosary Ash goats' cheese, candied beets, toasted pine nuts 7.50

gf Venison tartare, blackberry ketchup, parsnip crisp 10.00

gf Chicken terrine, orange, chicory, summer herbs 8.00

gf Yuzu scallop ceviche, toasted almond & avocado 9.00

ROASTS

Roast sirloin of beef, Yorkshire pudding 17.50

1/2 Roast chicken, pork & apricot stuffing 16.00

Pork belly, black pudding & apple Sauce 17.00

v Nut roast, accompaniments & vegetarian gravy 14.00

Served with Roast Potatoes, Honey Roasted Carrots, Parsnips, Savoy Cabbage & Celeriac Puree

MAINS

v gf Kohlrabi tagliatelle, shaved summer truffle, parmesan cream, herb pesto 15.00

gf Pan-fried seabass, minted purple potato, asparagus, carrot puree 17.00

Burger & fries, with aioli, mature Cheddar, pickles, & raw slaw 14.00

[add bacon + 1.50] [add blue cheese + 1.50]

SALADS & SIDES

ve gf Raw slaw

3.50

v Fries

v Leaf salad

v gf Edamame

ve Pumpkin wedges

v gf Purple sprouting broccoli

AFTERS

v English strawberries, basil sorbet, vanilla Chantilly, white chocolate 7.50

v Millionaire's chocolate cheesecake & salted caramel 7.00

v gf Rose panna cotta, elderflower granita, lavender shortbread 7.50

v Assorted macarons x4 7.00

v gf x2 Scoops of homemade ice-cream 4.00 [+ 2.00 per extra scoop]

A selection of fine British cheeses served with chutney & biscuits 9.00 / 15.00
[+ 4.50 glass of Dowes LBV Port]

LIQUID DESSERTS

The Andes Olé

Fair quinoa vodka, Koko Kanu, agave, kaffir leaves, lime. Short, tenacious & exotic, with a touch of Bolivia's finest.

9.50

Chelsea 1 – o Manhattan

No.3 Gin, Antica Formula, Bold aperitif, maraschino cherry. A Manhattan twist with a Chelsea feel.

10.00

Brothers & Kings

King's Ginger, Frangelico, lime, Peychaud's, rosemary. Short, sweet and aromatic.

9.00

DESSERT WINES

Chateau du Levant Sauternes 6.00 [100ml] 18.00 [375ml]

Taylors LBV Port 4.50 [100ml]

Pedro Ximinez 7.00 [100ml] 35.00 [500ml]

POTS OF TEA

2.50

Breakfast Tea, Darjeeling, Gunpowder Green, Jasmine,

Earl Grey, Russian Caravan, Mixed Berries,

Orange Tea with Orange Peel, Rosehip, Peppermint

Herb, Chamomile Flowers, Fresh Mint

DIGESTIVES

50ml

Janneau VSOP Armagnac • France 8.20
"Plum, pear & spice"

Jura Superstition • Islay 8.70
"Smoke, toast & honey"

Diplomatico Reserva Exclusiva Rum • Venezuela 9.40
"Chocolate, orange & vanilla"

Balvenie Carribean Cask • Speyside 9.70
"Vanilla, mango & passion fruit"

Ron Zacapa Rum • Guatamala 11.20
"Apricot, cocoa & wood"

Cafè Corretto 7.00

Single espresso served alongside a shot of the Nonino sisters' outstanding Grappa Tradizione.

For a full spirits list see our drinks menu

COFFEE

Americano 2.20

Latte 2.70

Flat White 2.60

Cappuccino 2.60

Espresso Single 2.00

Espresso Double 2.40

Macchiato 2.40

Hot Milk or White Chocolate 2.60

Frangelico Hot Chocolate 6.50

SUMMER IN SW3

Wimbledon is here! To celebrate the most prestigious lawn tennis competition on the circuit, we will be showing all the major games on our bar side big screen. If that's not enough, we've created our own little slice of SW19 in our drenched garden terrace. The grass really is greener. As the sun shines, why not enjoy one of our exclusive hampers, packed full of quintessential British delicacies and your choice of bubbles. Only during Wimbledon. Available all day.

We're not finished there. As July rolls into August, the Scandinavian fishing season gets everyone in the mood for fresh shell fish and a healthy amount of schnapps to wash it all down. We're hosting the **Crayfish Party** this year on Wednesday 9th August and it promises to be enormous amounts of fun, a snip at £55 all in! Book today with a member of staff or enquire through our events team: events@thephene.com