

# THE PHENE

— SW3 —

Saturday  
12-4pm

## Brunch

- gf Hanger steak, two leek & potato hash browns, two poached eggs, salsa verde £16
- Scrambled eggs, toasted brioche, garlic mushrooms & shaved parmesan £11
- ve Scrambled tofu, wholegrain toast, garlic mushrooms £10
- Omelette Arnold Bennett: Baked omelette with smoked haddock, béchamel & parmesan £13

## Small Plates

- gf Confit chicken lollipop, Reblochon pomme puree, chicory £8
- v Three-cheese, polenta & shitake croquettes, roasted vegetable salsa £9
- ve Wild rice, butter bean & tofu cabbage roll with miso vinaigrette £8
- gf Tea-smoked mackerel, toasted oats & seeds, rhubarb, sauce vierge £8
- gf Crab, squid, avocado, preserved lemon puree £9

## Large Plates

- Duck breast, orange & tarragon dumplings, Swiss chard, blackened corn £16
- gf Seared tuna, seaweed & potato terrine, mooli, sesame, mango emulsion £18
- ve Roast aubergine, bulgur wheat, pomegranate vinaigrette, coconut & cumin yoghurt £15
- gf Breast of Guinea fowl, ricotta & sun-dried tomato stuffing, polenta, spinach, roasted beets £17
- gf Venison loin, parmesan & pistachio crust, squash, kale, & truffle mash £19

## Sides

- v gf Truffled mash £4
- ve gf Baked sweet potato £3
- v gf Garlic buttered kale £3
- ve Eastern cous cous £4
- ve gf Puy lentils, walnut & parsnip £4
- v gf Purple sprouting broccoli £3

## Desserts

- ve Apple Tarte Tatin, tamarind caramel sauce & apple sorbet £8
- v Millionaire's chocolate cheesecake, salted caramel £7
- v Opera cake with pistachio tuile £7
- Cheese board, fig & oatcakes £8