

THE PHENE

— SW3 —

Sunday
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

Starters

- 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

Roasts

- Roast sirloin of beef**, Yorkshire pudding £18
 - Roast chicken**, pork & apricot stuffing £16
 - Pork belly**, black pudding & apple sauce £17
 - ve **Portobello & chestnut mushroom Wellington**, vegan gravy £14
- Served with roast potatoes, honey roasted carrots, parsnips, broccoli & celeriac puree*

Mains

- gf Seared tuna, seaweed & potato terrine, mooli, sesame, mango emulsion £18
 - ve Roast aubergine, bulgur wheat, pomegranate vinaigrette, coconut & cumin yoghurt £15
 - Beef burger, aioli, mature Cheddar, pickles, with raw slaw & fries £14
 - v Mushroom & beetroot burger, vegan aioli, mature Cheddar, pickles, with raw slaw & fries £14
- + Add smashed avocado, streaky bacon, Blacksticks Blue cheese + £1.5

Sides

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