

SKY LOUNGE

Sunday Brunch MENU

Priced at £79 per person with a glass of Albourne Estate English Sparkling Wine or
£139 per person for bottomless.

STARTERS

Pulled Pork (A, P, 3, 6, 9, 10, 11, 13)
English muffin, coleslaw, spicy sabayon

Devon Crab Pancake (H, 3, 4, 6, 7, 9, 10, 13)
Avocado, lemon aioli, rainbow radish

Beetroot Tartare (V, H, 1, 3, 6, 11, 13)
St Ewe's organic egg yolk, walnuts, beetroot cracker

Vegan option available

MAINS

Choose one of the following:

Dry-Aged Beef Sirloin (H, 10, 13)

Roasted Salmon on the Bone (H, 7, 9, 10)

Vegan Wellington (VE, H, 1, 3, 13)

SERVED WITH

Potato Croquette (V, H, 3, 6, 9)
Black truffle, whipped goat's cheese

Tenderstem Broccoli (V, H)

Seasonal Salad (VE, H, 13)

ON THE BUFFET

The Cheesemonger

Aubrey Allen's selection of premium British and European cheeses,
condiments, and sourdough crackers.

Sweet Sensation

Homemade mini desserts, cakes, and a luxurious Original Beans
organic chocolate fountain.

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

The following dishes are suitable for: (V)Vegetarians (H) Halal. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.