



# BRUNCH MENU AVAILABLE 11AM TO 2PM

CLASSIC BREAKFAST 26  
two organic eggs, smoked bacon, potato rosti,  
Cumberland pork sausage, portobello mushroom,  
cherry tomatoes, baked beans, choice of toast

EGGS BENEDICT OR ROYALE 22  
choose: ham or smoked salmon  
poached eggs, hollandaise sauce, English muffin

BEANS ON TOAST (V) 18  
baked beans, fried egg, sourdough bread,  
grilled cheddar cheese  
*vegan option available upon request*

KIMCHI SHAKSHUKA (V) 19  
baked St. Ewe eggs, tomato, peppers,  
coriander and kimchi, choice of toast

CAESAR SALAD 24  
parmesan, anchovies, croutons  
add chicken/halloumi/prawns/salmon 8/6/10/12

## SIDES

TRUFFLE FRIES (V) 9  
parmesan

GRILLED ASPARAGUS (VG) 7  
yuzu goma sauce, furikake

EDAMAME 4/6  
choose: kimchi butter or maldon sea salt (vg)

GYOZA 10  
choose: beef or vegetables (v)  
spicy tomato ponzu, green onion

MINI TACOS 20  
choose: wagyu, tuna or mushroom (v)  
crispy wonton, spicy tomato ponzu,  
red onion, cilantro, jalapeño

RIBEYE STEAK (300G) 49  
wasabi butter

BEEF SLIDERS 22  
teriyaki glazed, kimchi cucumber,  
provolone cheese, coleslaw

GRILLED AVOCADO (VG) 18  
garlic butter, tozazu, togarashi

CRISPY TOFU (VG) 18  
gochugaru, cucumber, green onion

EGGPLANT MISO (VG) 18  
den miso, pickled lotus root, edible flower

## DESSERT

BUTTERMILK PANCAKES (V) 18  
blueberry compote, fresh berries, vanilla cream

CHOCOLATE TART (V) 14  
hazelnut ganache, salted caramel ice cream

SORBET (VG) 8  
choose: strawberry, mango yuzu or coconut

## BEVERAGES

COCKTAILS  
Blossom Americano 20  
*gin, mancino sakura vermouth,  
beesou honey*

Quince Orchard 20  
*sloe gin, quince jelly, lavender,  
lemon, nyetimber*

Greenhouse Bloody Mary 24  
*vodka, thyme, marjoram,  
celery salt, ponzu, gochujang,  
green tomato juice*

MOCKTAILS  
Virgin Greenhouse 20  
Bloody Mary  
*seedlip garden, thyme,  
marjoram, celery salt, ponzu,  
gochujang, green tomato juice*

Summer Solstice 14  
*seedlip grove, hibiscus, lime,  
mint, apple*

COLD PRESS JUICES  
orange 8  
apple 8  
grapefruit 8  
carrot 8  
daily green juice 8

(v) vegetarian, (vg) vegan.

Please inform our team of any allergies or intolerances when ordering. For full allergen information, scan the QR code.





## STARTERS

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TUNA PIZZA	26
thinly sliced tuna, umami aioli, white truffle oil	
TUNA TATAKI	28
mustard su-miso, kizami wasabi	
TIGER SHRIMP DYNAMITE	32
sweetcorn, oyster mushroom	
YELLOWTAIL SERRANO	26
yuzu soy, micro coriander, tomato salsa	
ROCK SHRIMP	22
gochujang yuzu aioli	
MINI TACOS	20
choose: wagyu, tuna or mushroom (v) crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	
TEMPURA CALAMARI	20
yuzu goma sauce, burnt lime	
GRILLED AVOCADO (VG)	18
garlic butter, tosazu, togarashi	
EGGPLANT MISO (VG)	18
den miso, pickled lotus root, edible flower	
SEAWEED SALAD (VG)	18
wakame, cucumber, rayu	
LILLI SALAD (VG)	18
mixed greens, wafu dressing	
CRISPY TOFU (VG)	18
gochugaru, cucumber, green onion	

## MAINS

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MISO BLACK COD	35
den miso, hajikami	
JIDORI CHICKEN	30
potato purée, balsamic teriyaki	
LAMB CUTLETS	38
anticucho sauce, tenderstem broccoli	
48HR WAGYU SHORT RIB	42
braising jus, quail egg, carrot, potato	
RIBEYE STEAK (300G)	49
wasabi butter	
BEEF WELLINGTON	45
English grass-fed beef fillet, potato purée, roasted broccoli, black garlic teriyaki	
GARDEN WELLINGTON (V)	32
spinach, beetroot, celeriac, potato purée, roasted broccoli, black garlic teriyaki	
MUSHROOM TOBAN (V)	23
mixed mushroom, nanbanzu soy	

## SIDES

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FRIED RICE	12
choose: seafood, wagyu or vegetarian (v) vegetables, garlic shoyu	
GYOZA	10
choose: beef or vegetables(v) spicy tomato ponzu, green onion	
EDAMAME	4/6
choose: kimchi butter or maldon sea salt (vg)	
POTATO PUREE (V)	7
chive	
GRILLED ASPARAGUS (VG)	7
yuzu goma sauce, furikake	

## DESSERTS

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CHOCOLATE TART (V)	14
hazelnut ganache, salted caramel ice cream	
BAKED ALASKA (V)	15
raspberry cream, vanilla ice cream	
HAWAIIAN (VG)	12
burnt pineapple, yuzu kalamansi sorbet	
AB CIGAR (V)	14
chocolate	





BY AKIRA BACK

# WEEKEND ROAST

AVAILABLE 12PM TO 4PM, SATURDAY, SUNDAY, AND BANK HOLIDAY MONDAYS

2 courses £59 | 3 courses £69

## APPETISERS

supplement £10 per dish

### EDAMAME

choose: kimchi butter  
or maldon sea salt (vg)

### GYOZA

choose: beef or vegetables (v)  
spicy tomato ponzu, green onion

## MAINS

*served with Yorkshire Pudding, sautéed spring greens,  
glazed baby carrots, roast potatoes, honey parsnips*

## STARTERS

### TUNA PIZZA

thinly sliced tuna, umami aioli, truffle oil

### GRILLED AVOCADO (VG)

garlic butter, tosazu, togarashi

### CRISPY TOFU (VG)

gochugaru, cucumber, green onion

### MINI TACOS

choose: wagyu, tuna or mushroom (v)  
crispy wonton, spicy tomato ponzu,  
red onion, cilantro, jalapeño

### JIDORI CHICKEN

potato purée, balsamic teriyaki

### BEEF WELLINGTON

English grass-fed beef fillet

### MUSHROOM TOBAN (V)

mixed mushroom, nanbanzu soy

### 48HR WAGYU SHORT RIB

braising jus, quail egg, carrot, potato

## DESSERTS

### BAKED ALASKA (V)

raspberry cream, vanilla ice cream

### HAWAIIAN (VG)

burnt pineapple, yuza kalamansi sorbet

### CHOCOLATE TART (V)

hazelnut ganache, salted caramel ice cream

(v) vegetarian, (vg) vegan. Please inform our team of any allergies or intolerances when ordering. For full allergen information, scan the QR code.





# BREAKFAST MENU

AVAILABLE 7AM TO 11AM

Hotel residents with breakfast included in their stay may enjoy the continental buffet, one à la carte dish from the menu, and hot beverages of their choice.

## À LA CARTE

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CLASSIC BREAKFAST 26  
two organic eggs, smoked bacon, hashbrown,  
Cumberland pork sausage, portobello mushroom,  
cherry tomatoes, baked beans, choice of toast

VEGAN BREAKFAST (VG) 28  
sausages, La Vie bacon rashers, hashbrown,  
baked beans, mushroom, tomato,  
choose: vegan scrambled egg or omelette

EGGS BENEDICT, ROYALE single 12  
OR FLORENTINE double 22  
choose: ham, smoked salmon or baby spinach  
poached eggs, hollandaise sauce, English muffin

THREE-EGG OMELETTE, 18  
TWO FRIED OR POACHED EGGS (V)  
roasted tomatoes, choice of toast

## CONTINENTAL BREAKFAST

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please help yourselves to a selection of 28  
viennoiseries, cereals, fruit, yogurt, cold cuts,  
cheese and a selection of breads with preserves,  
choice of toast and condiments from our  
breakfast counter with juices and hot beverages

MASALA OMELETTE (V) 18  
spring onions, tomatoes, spices, coriander  
and jalapeño salsa, choice of toast

KIMCHI SHAKSHUKA (V) 19  
baked St. Ewe eggs, tomato, peppers,  
coriander and kimchi, choice of toast

BEANS ON TOAST (V) 18  
baked beans, fried egg, sourdough bread,  
grilled cheddar cheese  
*vegan option available upon request*

ORGANIC STEEL-CUT OATMEAL (V) 14  
mixed berries or banana and acacia honey

BUTTERMILK PANCAKE (V) 18  
blueberry compôte, fresh berries, vanilla cream

## SIDES

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smoked salmon 10  
bacon, Cumberland pork/chicken/vegan sausage 6  
hashbrown, portobello mushroom, baked beans,  
vine tomatoes (vg) 6

## BEVERAGES

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TEAS BY CAMELIA TEA  
English breakfast 6  
earl grey 6  
peppermint 6  
jasmine 6

## HOT DRINKS

*with your choice of milk*

americano 6  
flat white 6  
cappuccino 6  
espresso 6  
hot chocolate with cream 6

## JUICES

orange 8  
apple 8  
grapefruit 8  
carrot 8  
daily green juice 8

## REFRESHMENTS

*by the glass*

greenhouse bloody mary 24  
mimosa 19  
Billecart Le Réserve 22

