

# THE GARDEN

## BRUNCH

Served all day

Pastries – 4.50  
Check the counter for today's options

Smashed avocado and poached egg on toast – 12.50  
Sun kissed tomatoes, chilli flakes, crispy onions, served on London sourdough toast  
Add bacon 2.5 / Add salmon 3.5

Overnight oats – 7  
Blackberries, compote, goji berries and London Rooftop honey

Belgian waffle with bacon – 10.50  
Lime crème fraîche, crispy maple cured streaky bacon

Banana and coconut porridge – 8  
London Rooftop honey

Belgian waffle with smoked salmon – 11.50  
Lime crème fraîche, maple syrup, fennel

Breakfast bap – 10.50  
Cumberland sausage patty, maple cured bacon and portobello mushroom with ketchup or HP

Toasted sourdough – 4  
With butter and strawberry jam or marmalade

## CLASSICS

Roasted parsnip soup – 9  
Sourdough croutons, toasted pumpkin seeds, aged olive oil\*

Shaved Dorset bresaola – 12  
Cantaloupe melon, celery remoulade, wild rocket, mustard dressing\*

The Garden prawn cocktail – 13.50  
Avocado, Romaine lettuce and a spiced bloody Marie Rose sauce\*

Mackerel on toast – 8  
Smoked Cornish mackerel, English mustard, crème fraîche, cherry tomatoes, samphire served on toasted London sourdough

Beetroot and goats cheese salad – 12  
Roasted heritage beetroots, chicory, goats cheese, candied walnuts, mustard dressing

Smoked chicken Caesar salad – 13  
Romaine lettuce, sourdough croutons, aged parmesan with anchovies or crispy streaky bacon

Sausage roll, onion jam, garden salad – 9.50  
Lily Vanilli sausage roll

Baked truffled brie – 12.50  
Shaved seasonal truffle, thyme, garlic, onion jam\*

\*Served with London sourdough and salted butter

## LIGHT BITES

Whipped Oxford blue cheese – 8  
Baby pears, seeded crackers

Nocellara Olives – 5

Truffle & Pecorino roasted nuts – 5

Marcona almonds with Kaffir lime leaves – 6

## THE GARDEN CHEESE BOARD

Oxford washed, Lancaster Bomber, Isle of White blue with spiced chutney, balsamic pickled onions & seeded crackers

Small board – 10

Large board – 18

## THE GARDEN VEGETABLE BOARD

Marinated peppers, hummus, falafel crisps, Provençal vegetables, olive tapenade, sun kissed tomatoes & olives. Served with London sourdough

Small board – 9

Large board – 16

The cheese and vegetable boards are served on a piece of theatre history. Master craftsman Mark Stevens has transformed the old stage into serving boards which are available to buy from our gift shop.

## DESSERTS

Warm banana bread – 7.5  
Cornish clotted cream, sticky toffee sauce

Lily Vanilli gluten free chocolate cake – 8  
with salt caramel

Lily Vanilli chocolate brownie – 6.5

Try our dessert inspired cocktail  
Cuban Coffee – 12  
Barcardi, crème de menthe, espresso, mint double cream

A discretionary 12.5% service charge will be added to your bill  
Please speak to a member of the team if you have any dietary requirements

Written allergen information is available on request