

BRUNCH
Executive Chef - Jason Atherton

And you can hear it in my accent when I talk.

BRUNCH

GRAIN BOWL quinoa, freekah, farro, charred avocado, cherry tomatoes, baby gem lettuce add chicken +10 add smoked salmon +10	14
ENGLISH BREAKFAST scrambled eggs, pork sausage, bacon, black pudding, tomato, mushroom	24
EGGS BENEDICT ham, citrus hollandaise	24
OMELETTE mushroom, spinach, goat cheese	18
DRY AGED BURGER* bacon, cabot cheddar, Churchill sauce, red onion, chips	27
BEEF WELLINGTON creamed cabbage, roasted carrots, shallot and red wine sauce	40
ENGLISH MUFFIN chicken sausage, fried egg, bacon, cheddar, spicy mayo	22
BUTTERMILK PANCAKES seasonal berries, chantilly cream	18
FRENCH TOAST smoked bacon, maple syrup	19
COFFEE CAKE whipped crème fraîche	8
STICKY TOFFEE PUDDING brandy caramel	12

I'm an Englishman in New York

AFTERNOON TEA
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INCLUDES THE FOLLOWING SAVORY & SWEET SELECTIONS

45 PER PERSON

SAVORY

EGG SALAD, SCALLIONS

CUCUMBER, CREAM CHEESE

ROAST BEEF, FOIE GRAS

SMOKED SALMON, EVERYTHING BAGEL

PROSCIUTTO, MUSTARD, PRETZEL

SWEET

RASPBERRY POP TART

NEW YORK CHEESECAKE

RED VELVET CAKE

BLACK & WHITE COOKIE

NUTMEG DONUT

SELECTION OF SCONES
with clotted cream and fruit preserves