

BERINGERS

The Brunch Edit

AVOCADO TOAST

Smashed avocado, watermelon radish, tajin, crispy chickpeas, herbs, lemon, toasted sourdough (vg, gfo)

13

Add marinated feta +3.50

EGGS YOUR WAY

Two eggs your way, toasted sourdough, chives, butter (v, gfo)

11

Scrambled +1

SMOKED SALMON ON RYE

Wholegrain rye, dill cream cheese, smoked salmon, pickled onions, capers, lemon, herbs (gfo)

15

Add poached eggs +4

MUSHROOM TOAST

Whipped chimichurri ricotta, garlic mushrooms, kale, parmesan, toasted sourdough (vo, vgo, gfo)

13

Add poached eggs +4

WILD MUSHROOM OMELETTE

Aged cheddar, wild mushrooms, sambal emulsion, soft herbs, crispy shallots, toasted sourdough (v)

14

HOUSE GRANOLA

Greek yogurt, toasted granola, seasonal berries, passionfruit purée, freeze dried strawberries (v, gf)

12

Extras

Smoked salmon

6

Espresso glazed bacon

4

Eggs your way (v)

5

Smashed avocado (vg)

4

French fries (vg)

5

Halloumi (v)

5

Toasted sourdough (v)

3

Hollandaise (v)

3

Rolls & Signatures

BERINGER'S BENEDICT

Espresso glazed bacon, poached eggs, hollandaise, black pudding crumb, toasted English muffin (gfo)

15

Add your choice of hash bites +9

LOBSTER ROYALE

Butter-poached lobster, spinach, poached eggs, hollandaise, chives, toasted English muffin (gfo)

24

Add your choice of hash bites +9

POACHED EGGS & WHIPPED YOGURT

Poached eggs, garlic yoghurt, chilli brown butter, dukkah, dill, flatbread (v)

13

LOBSTER ROLL

Butter-poached lobster, crayfish, wasabi mayo, chives, lemon, brioche bun

24

BRUNCH ROLL

Espresso glazed bacon, folded egg, hashbrown, special sauce, brioche bun

15

Loaded Hash Bites

TRUFFLE CHEESE

Truffle pecorino, crispy shallots, herb oil

10

BERINGERS' BRUNCH

Bacon, cheddar, chives, crème fraîche

9

AVO & FETA

Smashed avocado, feta, pickled chilli, lime (v)

9

Desserts

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers, smooth mascarpone cream (v)

9

CHOCOLATE BROWNIE

Vanilla ice cream, chocolate sauce (vg)

7

DULCE DE LECHE WAFFLE

Caramel mousse, dulce de leche, brulee banana, honeycomb, freeze dried raspberries (v, gf)

14

AFFOGATO

Vanilla ice cream, espresso (v, vgo)

6

Add a boozy shot +5

v = vegetarian vg = vegan gf = gluten free | vo = vegetarian on request vgo = vegan on request gfo = gluten free on request

Brunch menu served until 3pm. If you have any allergies or dietary requirements, please let a member of our team know. While we take care, we cannot guarantee our dishes are free from all allergens, allergen documents are available on request.

A 7.5% discretionary service charge will be added to your bill. A small cover charge of £2 per person will be applied during live music which goes directly to our musicians.