

b r u n c h

Breakfast tray (for two)	66
Eggs any style, market vegetable salad, basket of baked goods, English cheese, Italian ham, labneh, cured salmon, olives, jam, coffee	
Guilty pleasure toast	16
Ham, Monterey Jack cheese, cornflake crust	
Pancakes (v option)	14
Bacon, baked maple apples, crème fraîche	
French toast (v)	14
Caramelised quince, blueberries, mascarpone	
Shakshuka (v, gf option)	20
Spicy tomato sauce, eggs, coriander, parsley, challah bread	
Benedict burek (v)	18
Homemade burek, poached egg, hollandaise sauce, wild mushrooms	
Crab omelette	28
Endive salad, chives	
Chopped liver	16
Caramelised onion, pickles, challah bread	
Niçoise salad	28
Tuna tataki, sardines, soft boiled egg, little gem, caper aioli, bruschetta	
Wild mushrooms (v, n)	24
Freekeh alla romana, sour cream, macadamia	
Market salad (v, gf)	14
Feta cheese, lemon, olive oil, spicy chilli	
→ Sides – eggs, bacon, cheese	5
sunday roast	
Pork rib	28
Romesco, green leaves, crispy onions (n, gf)	
Charcoal grilled sirloin	16
Bone marrow, demi-glase (gf) (per 100g)	
Lamb platter	88
Tzatziki, matbucha, pickled vegetables, pita bread	

cocktails

Helios	13
Ketel One Citron, pear syrup, fresh coriander, lime, Prosecco	
Pomegranate Sour	14
Sapling gin, pomegranate and sumac syrup, lemon, pomegranate sherbet	
Breakfast Martini	14
Rosemary-infused Ketel One vodka, tomato, olive oil, vermouth	
Gazpacho Bloody Mary	15
Ketel One vodka, Claro's heritage tomato gazpacho, lemon juice, homemade spice mix	
Claro Coffee	15
Amaro Averna, Kahlua, espresso, semi fredò	

fresh juices

Carrot, apple, lemon	7
Pink Lady apple, pear, beetroot	7
Pear, pomegranate, spinach	7
A blend of 8 fresh seasonal fruit & vegetables	9

hot / cold drinks

Lemonade	4.5
Orange juice	4.5
Mint tea	5
Mariage French breakfast tea	5.5
Mariage Rouge metis tea	6
Mariage Opera blue tea	6.5
Matcha latte	6
Iced matcha latte	6
Espresso	3.5
Double espresso	4
Cappuccino	4.5
Flat white	4.5
Latte	4.5
Americano	4.5

(v) – Vegetarian | (vg) – Vegan | (n) – Nuts present | (gf) – Gluten Free

We cannot guarantee the absence of allergens in our kitchen or dishes.

Please inform your server of any allergies or dietary requirements.

A discretionary service charge of 14% will be added to your bill. Prices are inclusive of VAT.