BOTTOMLESS BRUNCH
1.5HR BOTTOMLESS BOLLA PROSECCO.
T&C apply.

STARTER
CHARRED ASPARAGUS WITH SHERRY VINAIGRETTE
WITH BLACK PEPPER PECORINO ZABAGLIONE. (V)
Or
SPICED SWEET POTATO HASH, FRIED HENS EGG
AND BACON JAM

MAIN COURSE
BAKED EGG SHAKSHUKA WITH BURNT KALE, GOATS
CURD AND SMOKED ALMONDS
Or
EGG BENEDICT – SAVAGE STYLE
POACHED EGGS , GRILLED MORTADELLA ,
FOCACCIA AND NDUJA HOLLANDAISE

DESSERT
SAVAGE DOUGHNUTS (2 per person)
£39

For those with special dietary requirements or allergies who may wish
to know about the food ingredients used, please ask a member of staff.

BRUNCH
“don’t ‘weekend’: go wild”

RICH, BUT REASONABLE
SPICED SWEET POTATO HASH,
FRIED HENS EGG, BACON JAM - £6
“hash-tag: #simplestunning”

PANKO CHICKEN CUTLET, BACON & RADISH
SALAD, CRANBERRY, CAPER, SRIRACHA
MAYO, SUNNY-SIDE FRIED EGG - £6
“diner-style blue-plate very-extra special”

CURED BEETROOT SALMON, AVOCADO
CRÈME FRAICHE - £7
“Food for the gods? or food for the godless? you decide.”

CHARRED ASPARAGUS, SHERRY
VINAIGRETTE, BLACK PEPPER PECORINO
ZABAGLIONE (V) - £9
“Savage Garden-produce. finger-food, for only the finest fingers”

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GO AHEAD. HAVE IT ALL.

BOURBON GLAZED PULLED SHORT RIB, CHARRED SOURDOUGH, POACHED EGGS - £14
(your server will provide a ruler upon request, to ensure you keep your face at least six inches above the plate)

BAKED EGG SHAKSHUKA, BURNT KALE, GOAT’S CURD, SMOKED ALMONDS (V) - £12
“oh, you little cocotte, you.”

SMOKED PANCETTA MAC & CHEESE, WITH PECORINO, GARLIC PANGRATTATO - £14
“luxury goods. period.”

SAVAGE BRUNCH BURGER CHARRED BEEF, APPLEWOOD CHEDDAR, CRISPY BACON, AVOCADO, JALAPENO MAYO - £16
“your Savage Garden-variety two-fister. The management advises, dry cleaning remains the responsibility of the guest. please strategise, and open WIDE.”

CHOU-FLEURS-DU-MAL CAULIFLOWER, LABNE, ZHOUG, CHILLI-ROASTED, GRAINS ANCIENS, CRAISINS (V) - £12
“brunch chez Baudelaire. who knew vegetables could be evil?”

EGGS BENEDICT, A LA SAVAGE, POACHED EGGS, GRILLED MORTADELLA, FOCACCIA, NDUJA HOLLANDAISE - £12
“born to be wild. ‘luncheon’ it’s not.”

TORCHED MACKEREL & SQUID-INK SLIDERS, MISO YOGHURT, PICKLED CUCUMBER & HORSERADISH - £15
“small bun, big mouth. the slippery slope to .. seconds.”

REVENGE IS SWEET

FRESH SAVAGE DOUGHNUT SHOTS WITH 2 SYRINGES FOR FILLING (V)
A: SALTED CARAMEL
B: RASPBERRY & THYME - £6

“finally, a vaccine for boredom”

THE SAVAGE GRIDDLE PANCAKE, BLOOD-ORANGE SYRUP, SWEET RICOTTA, FRESH MINT (V) - £7

“prepare to be flattened.”

SIDES

SALTED FRIES, BLACK GARLIC AIOLI (V) - £5

CHARRED RADISHES, FIRECRacker DRESSING (V) - £7

SAVAGE SLAW (V) - £4

PLANTAIN CHIPS, LIME CHILLI SALT, AVOCADO HUMMUS (V) - £6

ENDIT

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