

SAVAGE

GARDEN

BRUNCH MENU

BOTTOMLESS 90mins

BELLINI - £30pp
PROSECCO - £30pp
MOCKTAIL - £18pp
ROSE' ELDERFLOWER
SPRITZ - £30pp

STARTERS

SPICED TAPIOCA POTATO HASH - 10.5

fried hen egg and chilli sauce (V) (GF) (593 kcal)

CHARRED PURPLE BROCCOLI - 9.5

mung beans, smoked labneh (V) (GF) (517 kcal)

CURED BEETROOT SALMON - 12.5

avocado and crème fraiche (GF) (472 kcal)

PANKO CHICKEN CUTLET - 10.5

bacon & radish salad, cranberry, caper, sriracha mayo, and fried egg (685 kcal)

MAIN

SAVAGE BRUNCH BURGER - 24

charred chuck steak beef, smoked applewood cheddar, crispy pancetta, avocado, chipotle mayo (926 kcal)

BBQ PULLED JACKFRUIT - 14

charred sourdough, bourbon glazed poached eggs (V) (872 kcal)

BAKED EGG GREEN SHAKSHUKA - 14

burnt kale, feta and smoked almonds (847 kcal)

LOBSTER MAC & CHEESE - 25

aged pecorino, garlic pangrattato (863 kcal)

SAVAGE STYLE EGGS BENEDICT - 16

poached eggs, bbq pulled pork, focaccia and nduja hollandaise (617 kcal)

ZHOUG ROASTED CELERIAC - 14.5

molten cashew cheese, sprouting broccoli, barberries, spicy crumbs and flatbread (V) (GF) (604 kcal)

DESSERTS

FRENCH TOAST - 12

blood orange yoghurt, sweet ricotta, fresh mint (676 kcal)

MINI CHURROS - 9

salted caramel sauce and chocolate (656 kcal)

SIDES

SAVAGE FRIES - 6.5

spice rub, black garlic aioli (V) (414 kcal)

GUNPOWDER

CAULIFLOWER - 6.5

sticky glazed, smoke spices (VG) (285 kcal)

TARO ROOTS - 6.5

amchur mango chutney (VG) (569 kcal)

(V) Vegetarian (DF) Dairy Free (VG) Vegan (GF) Gluten Free

Adults need around 2000 Kcal a day. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 12.5% discretionary service charge will be added to your final bill