

SAVAGE

GARDEN

BRUNCH MENU

BOTTOMLESS 90mins

BELLINI - £40pp
PROSECCO - £40pp
SAVAGE MARY - £40pp

TROPICAL SAVAGE
MOCKTAIL - £25pp

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)

BBQ CHICKEN THIGH CUTLET – 10.5
bacon & radish salad, cranberry, caper, sriracha mayo & fried egg (685 kcal)

MAIN

SAVAGE BRUNCH BURGER – 24
charred chuck steak beef, smoked applewood cheddar, crispy pancetta, avocado, chipotle mayo with fries (926 kcal)

BAKED EGG GREEN SHAKSHUKA – 14
burnt kale, feta and smoked almonds (847 kcal)

SAVAGE STYLE EGGS BENEDICT – 16
poached eggs, bbq pulled pork, focaccia and nduja hollandaise (617 kcal)

BBQ PULLED JACKFRUIT – 14
charred sourdough, bourbon glazed poached eggs (V) (872 kcal)

LOBSTER MAC & CHEESE – 25
aged pecorino, garlic pangrattato (863 kcal)

AUBERGINE IN ALEPPO YOGHURT— 19
Medjool date salsa, chimichurri and dried olives, crispy onion (V/DF)(164kcal)

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)

“BANG” CAULIFLOWER WINGS – 6.5
Gunpowder spices and coconut raita (VG) (159 kcal)

GREEN PLANTAIN – 6.5
Guacamole (VG/GF) (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