



## BRUNCH

Egg Victoria, lobster, seeded rye, truffle hollandaise

Egg benedict, honey roast ham, muffin, hollandaise, bacon crumb

Egg Florentine, kale, muffin, hollandaise, pumpkin seeds

Smashed avocado, green goddess dressing, rye

Greenland prawns, citrus, chili

Aster cured salmon, pickled cucumber, crisp rye

Pork roll, aquavit mustard

**HERRINGS:** Sherry, blackcurrant & dill, new potatoes

**MEATS:** reindeer salami, caraway pork belly, hot smoked reindeer

## WEEKEND BRUNCH

**TWO COURSES £21 / THREE COURSES £26**  
**ADD A GLASS OF BUBBLES FOR £8**

## SPECIALITIES

Butternut risotto, ceps, pickled squash, pecorino

Potato blini, mushrooms, hen egg, béarnaise

Baltic fish pie

Alder smoked duck breast, pumpkin, roast seeds, golden raisins

Baby chicken, citrus roast fennel

Flat iron steak, café de paris butter, remoulade

Wild reindeer sausages, caramelised onions, lingonberry

## DESSERT

Lingonberry, quinoa, kefir mousse

Poached pear, semolina pudding, chocolate ganache

Almond cake Runeberg, blood orange, lemon meringue

Ice cream coupes; bitter chocolate & liquorice, lingonberry & pine, blueberry & vanilla

## SIDES £3.50 each

Honey mustard glazed ham

Crisp pancetta

Venison sausages

Aster cured salmon

Avocado, lemon & cress

Rosemary mushrooms

## JUICES £3.50

Grapefruit, Orange,  
Carrot & ginger,  
Green

## SMOOTHIES £4.50

**The Green Star Coco Coco:** kale, lime, coconut water  
**Stress Free:** Granny Smith apples, coconut water, cinnamon  
**All in One:** Almond milk, banana, oats, sesame seeds, cocoa nibs

## MY CUP OF TEA £2.50

English Breakfast, Earl Grey, Darjeeling,  
Camomile, Lemon Verbena, Fresh Mint,  
Green tea, Gunpowder, Sencha, Rose Buds

## COFFEE & CHOCOLATE

Espresso £1.90 / £2.20  
Cappuccino £2.50 Latte £2.50  
Americano £2.20 Hot chocolate £3.50

..... COCKTAILS £10 — MIMOSA, BLOODY MARY, CHAMPAGNE, BELLINI .....