

# THIRTY SIX brunch menu

## Starters from the buffet

### Charcuteries:

Baked ham, copa , bressola , chorizo,  
Serrano ham

Smoked fish from H Forman's with the choice of  
garnish:  
cream cheese, dill pickles, caper berries, sour  
cream, rye bread

### Freshly prepared salads:

Waldorf salad

King prawn, heritage tomato, celery salad

Seasonal leaves

Potatoes and fennel slaw

### Choice of viennoiseries:

Assortment of freshly baked breads

Waffles baked at the table with your choice of  
garnish  
chocolate, chantilly cream, maple syrup

Granola 'make your own'  
Mixed berries, natural yoghurt, honey

Bircher muesli

Fresh fruits

### British cheese selection

malted bread, celery, spiced tomato chutney

# **Nigel Mendham's Sunday Brunch classics of your choice**

## **Egg benedict**

Burford browns, cured ham, summer truffle

## **Omelette**

Smoked haddock, gruyere, watercress

## **Duck confit**

Crushed potatoes, fried egg, burnt onion

## **Wye valley asparagus**

Scotch egg, charred leeks, honey mustard

£35 including juice, tea and coffee

£45 with glass of champagne

Why not enjoy your Sunday Brunch with our  
refreshing St. James's Champagne cocktail  
specially created by our Head Sommelier  
only at £13

Prices are inclusive of VAT and 12.5% discretionary service  
charge will be added to your bill  
Please advice us of any allergies or dietary requirements