

# SW16 Bar & Kitchen

BISTRO - WORKSPACE - DELI

Drink **Bottomless Prosecco** for 90 minutes for  
£20 pp if you choose an additional -  
Two small brunch plates or  
One large plate from our food menu

## **Weekend Brunch Menu**

### **Brunch Cocktails**

Peach Bellini 9.50 | Bloody Mary 10.50 | Virgin Mary 6.50  
Breakfast Martini, Beekeeper Gin, Cointreau, marmalade, grapefruit juice 11  
Watermelon Martini, Absolute vodka, fresh watermelon, lemon juice 10  
Organic Daily Dose Raw Juice Orange/ Rouge/ Coco Verde 4.50  
Orange/ Apple/ Grapefruit/ Pineapple 3.30  
Momo Kombucha / Turmeric/ Elderflower 4.50

### **Brunch Plates served from 10am-5pm**

Daily baked fresh pastries (v) | Sourdough toast, butter, jam (v) 2.50  
Buttermilk pancakes, mixed berries, vanilla cream, maple syrup 6  
Truffle burrata, roast heritage carrots, pomegranate and tomato salsa with lovage pesto (v) 10  
Avocado on toast, wild mushrooms, chia seed, balsamic and tarragon (vg) 8.50  
Short beef rib benedict, poached egg, nduja-hollandaise, toasted focaccia 10.50  
Crab Croquette Madame with bechamel, sourdough bread and fried egg 11  
Bacon and fried egg brioche bun & tomato chutney 6.50  
Halloumi & Portobello mushroom brioche bun & tomato chutney (v) 6.50  
Scrambled eggs, chives, cream cheese, sourdough toast (v) 6.50  
Add Guacamole 4.50 | Smoked Bacon 4.50 | Smoked Salmon 4.50

### **Lunch Plates served from 12pm-5pm**

Truffle and Pecorino mixed nuts (vg) 5 | Marinated Olives (vg) 4  
Sourdough focaccia, cherry tomato and oregano (vg) 4  
Truffle polenta chips with avocado yoghurt dip (v) 6

Ravioli with truffle burrata, courgette and sundried tomato, butter & sage emulsion 13.50  
Macaroni with Puglian Ragu, pecorino and herb breadcrumbs 14.50  
Celeriac Risotto, top broccoli, chestnuts with balsamic glaze (v) 14.50  
Pan-fried salmon, Jerusalem artichoke mash, red wine salsify and lovage pesto 18

### **Sides**

Tender stem broccoli with garlic and chilli (vg) 5  
New potato salad (v) 5  
Sweet Potato Fries (v) 5

*Sunday Roast of the week*  
£18.50  
served with  
heritage carrots, roast potato,  
broccoli & gravy

