

# Larry's

## BRUNCH

Until 3pm

### 'Tea-Total' Bottomless Brunch

35.0 per person

A selection of the bottomless REAL sparkling teas paired with one savoury & one sweet brunch dish

### Bottomless Brunch

49.9 per person

One savoury & one sweet brunch dish, with 90 minutes of limited edition Daisy Fizz or Gosnells sparkling honey & hibiscus

<b>Scrambled eggs on toast</b> , Clarence Court eggs (2), cold fermented activated charcoal sourdough, butter (v)	7.95
<b>Smashed avocado</b> , cold fermented activated charcoal sourdough, house labne, Aleppo chilli (v), add poached eggs +4.0, back bacon +4.0	9.8
<b>Healthy start</b> , chilli and maple celeriac toast, avocado, poached eggs, broccoli, spinach, grilled tomatoes (gf, v/vg), add halloumi +4.0 or smoked salmon +5.0	14.2
<b>Shakshouka</b> , spiced tomatoes, peppers, baked eggs, house labne, cold fermented activated charcoal sourdough (v), add avocado +3.0, chorizo +4.5	14.5
<b>Sweetcorn fritters</b> , smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (v)(n)	14.8
<b>Fancy bacon roll</b> , poached eggs, crispy onions, back bacon, spicy hollandaise, chilli, paratha roti, add avocado +3.0	14.9
<b>Smoked salmon royale</b> , smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto	15.5
<b>The Bondi</b> , back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, cold fermented activated charcoal sourdough	16.2
<b>House maple granola</b> , thick Greek yogurt, fresh berries, toasted coconut (v) (n) Swap Greek yogurt for vegan coconut yogurt, vegan granola (vg, gf, n) +2.0	9.8
<b>Award winning banana bread sandwich</b> , whipped mascarpone cream, fresh berries, flaked almonds, honey (v) (n) (note banana bread contains walnuts)	13.2
<b>Sourdough French toast</b> , pickled rhubarb, pistachio, pomegranate, honeycomb, maple cream, rose water syrup (v) (n)	13.8

## LUNCH

Noon - 3pm

<b>Harissa chicken paillard</b> , smashed avocado, rose harissa herb yogurt, fresh herbs, barberries, pink pickled onions	16.5
<b>Roasted Atlantic salmon</b> , white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus salad	22.5
<b>Fire roasted aubergine</b> , coconut risotto, pomegranate, crispy kale, miso tahini dressing (vg)	16.2
<b>Coronation quiche</b> , crisp green salad	13.0
<b>Ploughman's Board</b> , Wiltshire ham, mini beef and harissa sausage roll, Paxton's cave aged mature cheddar, truffled Brie de Meaux, aged balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage chutney	15.0
<b>Vegetarian Ploughman's Board</b> , spiced tofu sausage roll, spicy caramelised carrot, Paxton's cave aged mature cheddar, truffled Brie de Meaux, aged balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage chutney	15.0

<b>Additions:</b>	Avocado	+3.0	Back bacon	+4.0	<b>Substitutions:</b>
	Grilled halloumi (v)	+4.0	Chorizo	+4.5	Swap activated charcoal sourdough for rye or
	Clarence Court poached eggs (v)	+4.0	Smoked salmon	+5.0	gluten free bread, swap scrambled eggs for
	HG Walter sausage	+4.0			scrambled tofu - no charge.

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish

All dishes may contain traces of nuts. Ask for full allergen/ingredient list. 13.5% discretionary service charge added to each bill.