

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

LUNCH

Noon - 3pm

Harissa chicken paillard, smashed avocado, rose harissa herb yogurt, fresh herbs, barberries, pink pickled onions (gf)	16.5
Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus salad	22.5
Fire roasted aubergine, coconut risotto, pomegranate, crispy kale, miso tahini dressing (vg)(v)(df)	16.2
Coronation quiche, crisp green salad (v)	13.0
Ploughman's Board, 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
Vegetarian Ploughman's Board, 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

TO FINISH

From noon

Sticky toffee pudding, butterscotch sauce, Madagascar vanilla gelato (v)	8.4
Our famous Mars Bar cheesecake (to share), fresh berries (v)	9.8
Aussie lamington party (3 mini lamingtons), classic, red velvet, lemon polenta	10.0

Additions:	Avocado	+3.0	Back bacon	+4.0	Substitutions:
	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.