

# geode

£75 Brunch Menu with half bottle of 2018 Hundred Hills Preamble Rosé per person

Four courses (supplement applies)

CAVIAR

Served with crème fraîche and blinis:

<b>Osetra</b> Hybrid 30gr	110
<b>Oscietra</b> 30gr	125
<b>Beluga</b> 30gr	185



GREEN AND SALADS

Asian Style **Salad**<sup>VG</sup>

Romaine lettuce, edamame beans, carrots, green onion, red bell pepper, coriander, cashew nuts

Oven-roasted **Beetroot**<sup>VG</sup>

Thin sliced beetroot, goat cheese, toasted almonds, special riserva balsamic vinegar

**Burrata** with Hairloom Tomato<sup>V</sup>

Apulia burrata served with hairloom tomatoes and oregano

**Greek Salad**

Classic salad with tomato, cucumber, feta, basil, oregano, black olives and red onion



BRUNCH CLASSICS

**Avocado** on toast

Smashed avocado, poached eggs, seasoned seeds on toasted bread

Buttermilk **Pancakes**

Fluffy buttermilk pancakes served with red fruit, banana and maple syrup

**Egg** Benedict/Royal/Florentine

Choice of two poached eggs



RAW, SEARED and MARINATED

**Hamachi** Carpaccio

Thin sliced hamachi, seasoned with jalapeno dressing

Salmon Karashi **Sumiso**

Thinly sliced salmon sashimi on karashi sumiso dressing

Beef **Carpaccio**

Served with rocket, Parmigiano Reggiano, mustard dressing

Classic **Steak Tartare**

Minced beef meat, anchovies, capers, Worcestershire sauce, tabasco, shallots, egg yolk, mustard sauce

**Salmon and Avocado**<sup>VG</sup>

Salmon and avocado maki

**Cucumber and Avocado**<sup>VG</sup>

Cucumber and avocado maki

Crispy **Spicy Tuna**

Tuna, avocado, cucumber and tenkasu



**Pizza Bianca**

Aubergine, scamorza cheese and mozzarella

**Margherita**

Mozzarella and tomato sauce

Asparagus and Bottarga **Gnocchi**

Gnocchi pasta with asparagus cream and mullet roe bottarga



**Chicken** Half

Slow-cooked spit-roast chicken served with roast potatoes

Baby **Goat**

Slow roasted baby goat

54

**Rib eye**

Charcoal grilled rib eye served with red sauce

48

Moroccan **Sea bass** 600gr

Charcoal marinated sea bass with Moroccan spices, mint and lemon

55

Jumbo **Tiger Prawns**

Charcoal grilled jumbo prawns served with turmeric, lime sauce

65



Roasted **potatoes**

**Pommes fritters**<sup>V</sup>

**Mixed Salad** and **Balsamic Dressing**<sup>VG</sup>



**Tiramisu**<sup>V</sup>

**Cake of the day**<sup>V</sup>

MAKI

MAINS

ROBATA AND GRILL

SIDES

DESSERTS