

BREAKFAST PLATES

BRONTE'S BLOODY MARY Needs no introduction, the best way to start a day with a good measure of vodka and lots of spice	10
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SMASHED AVOCADO & POACHED EGG Plum tomatoes, baby spinach & yuzu hollandaise on sourdough (v)	10
OMELETTE Choice of any fillings; ham, spinach Portobello mushrooms, cheese, tomato & chilli. Also available as egg white only (v)	8
SALMON & SCRAMBLED EGGS Hot smoked salmon & scrambled duck eggs on sourdough	9.5
BUTTERMILK PANCAKES Blueberry compote, fresh blueberries & crème fraîche	9
THE FULL BRONTE Sugar cured bacon, Lincolnshire sausage, smoked baked beans, plum tomatoes, Portobello mushrooms, black pudding & eggs any way	13
THE VEGETARIAN Bulgur wheat kibbeh, spinach, balsamic plum tomatoes, Portobello mushrooms, smoked baked beans & eggs any way (v)	11
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EXTRAS Yoghurt, avocado, spinach, plum tomatoes, Portobello mushrooms, sugar cured bacon, Lincolnshire sausage, black pudding or eggs any way	2

STARTERS

HOUSE BAKED BREAD Whipped butter	4
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TOMATO CONSOMME Spring vegetables, chervil & chives (v)	7
SEARED SCALLOPS Fennel purée, pickled cucumber & seaweed butter (g)	12
BEEF CARPACCIO Truffle cream, crispy artichokes horseradish & chives (g)	12
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ASIAN	
AVOCADO & TRUFFLE MAKI Baby corn, carrots, chives, wasabi & soy mirin sauce (v,d)	13
ROCK SHRIMP TEMPURA MAKI Yuzu tobiko, chives, avocado, kewpie & shabu shabu herb salad (d)	15
SEARED TUNA & PANCETTA SALAD Cayenne & black pepper dressing (d)	15
TUNA TARTARE Yuzu, sesame, nori potato crisps, watercress & wasabi dressing (d)	13/£22

BAO BUNS

Steamed, fluffy rice flour buns filled with Asian-inspired fillings.

AROMATIC CRISPY DUCK BAO BUN 11
Hoi sin, garlic aioli, spring onion, pickled cucumber, coriander & mint

CHILLI CHICKEN KATSU BAO BUN 9
Bulldog sauce, sriracha aioli, cucumber, spring onion & baby gem

SUNDAY ROAST

ROASTED HEREFORD SIRLOIN OF BEEF Baby carrots, spring greens, roast potatoes, Yorkshire pudding, horseradish cream & red wine gravy	19
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AVAILABLE SUNDAYS ONLY	
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BIG PLATES	
BRONTE BEEF BURGER Gruyère cheese, bacon, beetroot horseradish, chilli miso relish, slaw & fries	17
BATTERED HADDOCK & CHIPS Beer battered haddock, mushy edamame & mint, pickled ginger tartar sauce	16
FILLET STEAK Artichoke purée, roasted salsify & wild mushroom (g)	30
BBQ BABY CHICKEN Red pepper & honey, sesame dressing, pickled ginger & wasabi (d)	22
SOFT SHELL CRAB BURGER Avocado & sriracha aioli, brioche bun & fries	15
EDAMAME & KALE PANCAKE Smoked avocado ratatouille, sheep's milk yoghurt & harissa (v,g)	16

SALADS

CAESAR SALAD Pancetta, quail's egg, Parmesan, tempura anchovies & Cos lettuce	14
SUPER FOOD Broccoli, freekeh, pomegranate, radish spring onion, pumpkin & sesame seeds & kalamansi yoghurt dressing (v)	14
Add halloumi, garlic & lemon	4
Add chargrilled chicken breast	4
Add pan-fried king prawns	5


VEGETABLES

SKINNY FRIES Nori, rosemary salt & sriracha aioli (g,d)	5
BUTTERED JERSEY ROYALS Black pepper & chives (v,g)	5
SEVEN TYPES OF TOMATO Heritage tomatoes & ceviche dressing (v,g,d)	6
SEASONAL GREENS Tamarind dressing (v,g,d)	4
TENDERSTEM BROCCOLI Black sesame tahini & truffle (v,g,d)	5
SMOKED AUBERGINE White miso, palm sugar, sesame seeds & chipotle chilli (v)	5
HOUSE SALAD (v,g,d)	4

DESSERTS

BANANA & RUM BREAD Pecan, banana & caramel ice cream (v,n)	7
CHOCOLATE BOMB Passion fruit sorbet, hazelnut praline & salted caramel sauce (v,g,n)	8
COCONUT & MONYMUSK RUM POSSET Mango ribbons, lime granita & coconut tuile	7
BAKED WHITE CHOCOLATE CHEESECAKE Gariguettes strawberries (v)	7
PINEAPPLE CARPACCIO Lime, passionfruit & yuzu sorbet (v,g,d)	7
SORBET & ICE CREAM 3 scoops (v)	6
CHEESE BOARD Selection of Paxton & Whitfield cheeses, mustard fruit, crackers & grapes (v)	10

 Bronte _ London

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