

RETOX BRUNCH MENU

A sample menu of what's available. Please note that dishes will vary week to week according to the Chef's choice in order to keep the selection fresh and seasonal.

FUEL STATION

Pecan Granola and Low Fat Yogurt
Chia Seed, Almond Milk, Raspberries and Crunchy Nuts
Parmesan and Asparagus Tart
Roasted Vegetables and Red Quinoa
Mini Caesar Salad
Caprese Salad and Pistachio Pesto
Fuel Salad, Spinach, Strawberry and Poppy Seed
Pumpkin and Barley Salad

CHEESE STATION

Manchego 12 Months – Semi Hard (Spain)
Taleggio Semi Soft (Italy)
Reblochon and St Nectaire Soft (France)
Cropwell Bishop – Blue Stilton (England)
Biscuits and Crackers
White and Black Grapes
Butter and Chutney

BOWL FOOD

Mini Egg Benedict
Mini Pancake, Caramelized Banana, Maple Syrup (V)
Sirloin Steak, Mash Potato
Salmon Steak, Glazed Baby Vegetables
Burrata Ravioli & Tomato Basil Sauce (V)
Potato Pumpkin Gnocchi and Truffle Sauce (V)
Corn-fed Chicken and Sautéed Mushroom
Aubergine Parmigiana (V)

A discretionary service charge of 12.5% will be added to your bill. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.

