JUREMA

SUNDAY BRUNCH

Every Sunday from 12.00 to 16.00

• £70pp or Upgrade Your Brunch Experience:
Free-flowing Cocktails • £105pp
Free-flowing Rosé • £115pp
Free-flowing Veuve Clicquot Champagne (up to 6 people) • £155pp

For Free-Flowing Cocktails upgrade, choose from the following:

Mangosteen | Flores Sana | Samara

OYSTERS TO START

Lindisfarne (Northumberland Coast, England) • 5 per piece
Ostra Regal (Conche de Bannow, Ireland) • 6 per piece
(Served with Champagne Granita & Lime)

FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil *(V)*
Padron Peppers & Smoked Chilli Salt *(Ve)*
Guacamole, Tomato Chipotle & Corn Chips *(Ve)*
Crab & Fennel Tostada, Sea Herbs & Lime

MAINS

Choice of

Chorizo, Poached Egg Muffin & Chimichurri Hollandaise
Buckwheat Crêpe, Wild Mushrooms, Smoked Ricotta & Wild Garlic *(V)*
Fried Fish Taco, Cumin Yoghurt & Spring Onion
Brioche French Toast, Strawberries & Vanilla Crème Fraiche

FLOWING SIDES

House Fries & Chipotle Aioli *(V)*
Green Salad, Herbs, Lime & Olive Oil *(Ve)*

DESSERT

Guatemalan Chocolate Mousse, Cherries, Buckwheat & Coconut *(Ve)*

Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.