



WEEKEND BRUNCH MENU

Available 11am-4pm on Saturday and Sunday



APERITIVO

White Tomato Martini Olive oil Absolute Vodka, tomato water, sea salt	9	Amarillo Beefeater gin, Suze peach, Chartreuse, lemon verbena oil	9	MAI Lillet blanc, lemon juice, Angostura bitters, soda water	9
--	---	--	---	---	---

BITES

Pita Crushed tomato, roasted shallot, tahini & yoghurt	9	Zucchini Fritti Maldon sea salt & cracked pepper	8	Cuttlefish Croquettes Tabasco aioli	9
---	---	---	---	--	---

BRUNCH

Avocado, Chilli & Poached Eggs Toasted sourdough & lime	15	Scrambled Eggs & Smoked Salmon Toasted sourdough & lemon	17	Shakshuka Tuna Eggs Aromatic tomato sauce, chilli & parsley	18
Eggs Benedict English muffin, roasted ham & Hollandaise sauce	16	Eggs Florentine English muffin, spinach & Hollandaise sauce	16	Lobster Benedict Rocket & cayenne pepper	28
Potato, Corn & Shallot Rosti Mixed mushrooms, poached eggs & Taleggio cheese	16	Italian Fennel Sausage & Fried Eggs Spicy turnip tops & rosemary jus	17	Potato Rosti & Smoked Salmon Poached egg, remoulade sauce & pea shoots	18
Vegan Pancakes Lime mascarpone cream, oranges & five spice crumble	13	French Toast Cherry compote & pistachio custard	13	Roast Beef Croissant Roll Fried red onion, watercress, fried eggs, balsamic dressing & cheddar	18

MAINS

Reuben Sandwich Rye bread, sauerkraut, pastrami, pickles, salsa rosa & Swiss fondue	22	Holmes Burger Dirty burger patty, aged cheddar, streaky bacon, tomato, lettuce, mayonnaise & ketchup, served with French fries	24	Lake District Farm Beef Rump Steak Green peppercorn sauce & French fries 35 days aged, 180 gr	35
Bigoli Asparagus, parmesan, butter & lemon breadcrumbs	21	Grilled Hake Romanesco broccoli, charred leek & za'atar	27	Saffron Fregola Red mullet, mussels, cuttlefish & courgette	24

SIDES

Tenderstem Broccoli 8 | Cavolo Nero & Leeks 8 | Green Salad 6 | French Fries 6

SUNDAY ROAST AT KITCHEN

Available with our Brunch Menu every Sunday from 12pm until 4pm.

Roasted Half Chicken Carrots, parsnips, broccoli, roast potatoes, gravy & Yorkshire pudding	28
Roasted LDF 56-Day-Aged Beef Rump Carrots, parsnips, broccoli, roast potatoes, gravy, Yorkshire pudding & horseradish	29.5
Roasted Romanesco Cauliflower Tahini, pomegranate, fried shallots & za'atar	18

HACKNEY GELATO DESSERTS



Enjoy award-winning carefully crafted, slow churned gelato & sorbetto.

The Hackney Gelato Sundae £9
Madagascan Vanilla, salted caramel drizzle, hazelnut crumble & chocolate sauce

The Hackney Gelato Brioche £9
Make your own ice cream sandwich with your choice of two flavours

FLAVOURS
Madagascan Vanilla | Sea Salted Caramel | Sicilian Pistachio | Cookies & Cream

Visit the Hackney Gelato cart on our Baker Street terrace to get your gelato to go!

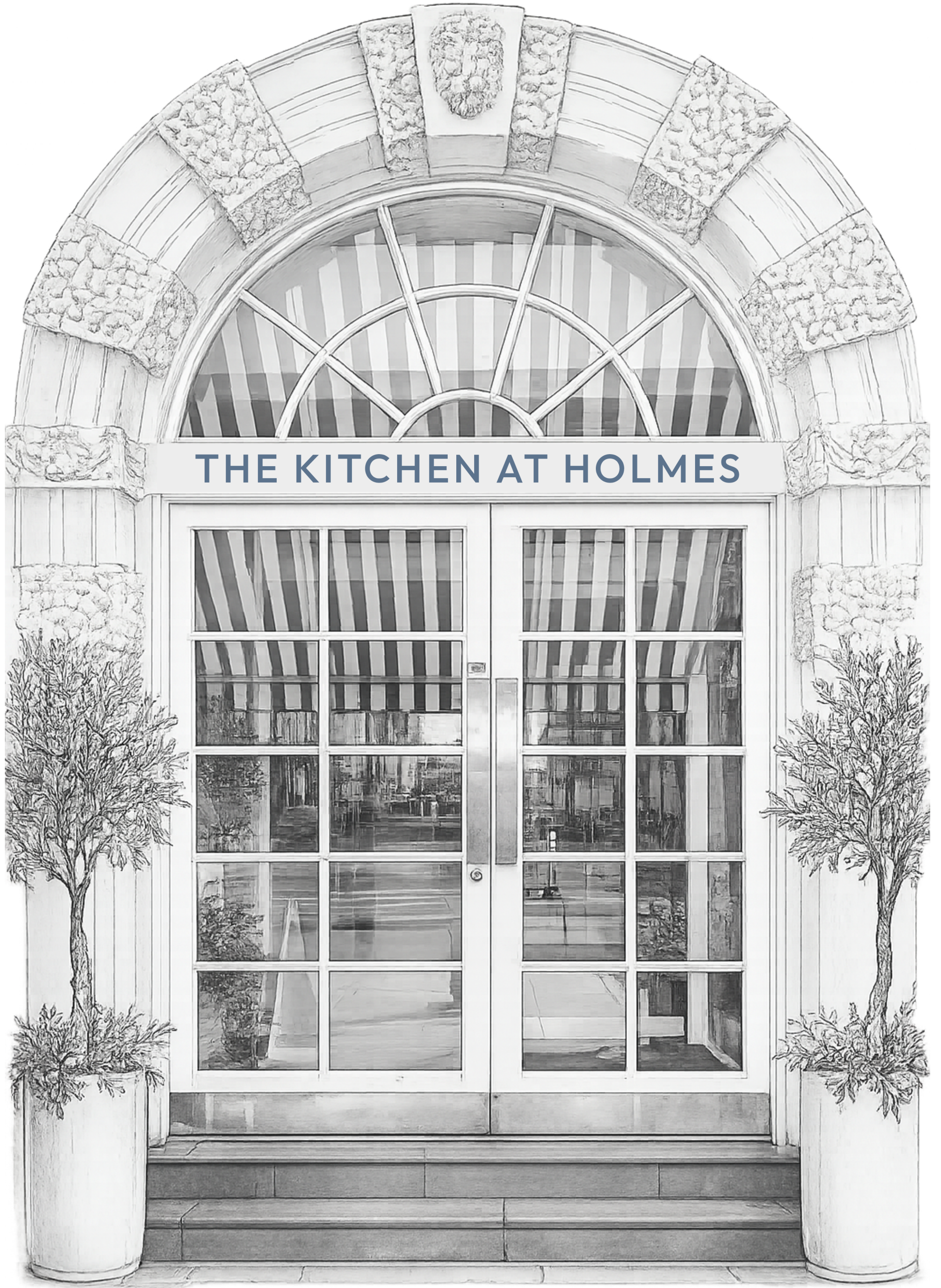
Follow us @kitchenatholmes



Scan the QR code to view allergen and calorie information.

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you have any allergies or food intolerances, please inform your server.





THE KITCHEN AT HOLMES