the Social Brunch

Drinks

BLOODY MARY......10

MIMOSA......7

Small Plates

SEMOLINA PUCCIA BREAD (VG) | 6

NOCELLARA EXV OLIVE OIL, BALSAMIC VINEGAR OF MODENA I.G.P - 610KCAL

SOUP OF THE SEASON (VG) | 8

ROAST FENNEL & SPRING LEEK SOUP, EXV OLIVE OIL, CRISPY LEEK, SOURDOUGH BREAD - 394KCAL

APULIAN BURRATA (V) (GF) | 10

URBAN FARMED CHERRY TOMATO, EXV OLIVE OIL, OREGANO - 443 KCAL

CRISPY POTATO CLUSTERS (V) | 5

TAHINI AIOLI, PICKLED TROPEA ONION, PAPRIKA DRIZZLE
- 398KCAL

HUMMUS GANOUSH (VG) | 8

CRISPY CHICKPEAS, PICKLED ONION & MINT DRESSING - 452KCAL

JHOL MOMOS | 9

NEPALESE STEAMED CHICKEN DUMPLINGS IN RICH SESAME PEANUT SAUCE - 550KCAL

GAMBAS CON PEPITAS ROJAS | 9

PAN-SEARED GARLIC PRAWNS WITH PERUVIAN SWEET DROP PEPPERS AND SOURDOUGH CROSTINI - 383KCAL

SMOKED HAM HOCK & CHORIZO | 8

CRISPY POTATO CLUSTERS, CLASSIC AIOLI - 426KCAL

Large Plates

EGGS BENEDICT | 12

FREE RANGE POACHED EGGS WITH HONEY ROASTED HAM, HOLLANDAISE SAUCE SERVED ON MUFFIN -486 KCAL

EGGS ROYAL 13

FREE RANGE POACHED EGGS WITH SCOTTISH SMOKED SALMON, HOLLANDAISE SAUCE SERVED ON MUFFIN -476 KCAL

EGGS AVONTINE (V) | 13

FREE RANGE POACHED EGGS WITH WILTED SPINACH, CRUSHED AVOCADO, HOLLANDAISE SAUCE SERVED ON MALTED SOURDOUGH
-573 KCAL

THREE CHEESE & WALNUT TORTELLI (V) | 15

HANDMADE TORTELLI WITH FRESH RICOTTA CHEESE, PECORINO ROMANO, 18-MONTH DOP PARMIGIANO REGGIANO AND CRISPY LEEKS, IN SORRENTO WALNUT SAUCE

-784 KCAL

BEEF RAGU' PACCHERI | 17

GRAGNANO PACCHERI PASTA IN SLOW COOKED BEEF SHIN RAGU' 18 MONTHS DOP PARMIGIANO REGGIANO - 998KCAL

THE GANTRY BURGSTER | 22

SCOTCH ABERDEEN DRY AGED ANGUS STEAK BURGER, BRIOCHE BUN, EAST VILLAGE HONEY, ROASTED BACON, FREE RANGE COTSWOLD LEGBAR EGG, SHARP CHEDDAR,

CARAMELISED RED ONION, PERIGORD BLACK TRUFFLE MAYONNAISE, ROSEMARY RUSTIC CHIPS 1646KCAL

ROAST CORNISH CHICKEN WITH GANTRY'S GARDEN HERBS | 26

In-house baked classic Yorkshire Pudding, Pub-Style Roasted Potatoes, long-stem broccoli, honey roasted carrots, ale & onion gravy - 1614KCaL

*Vegetarian (V) - *Vegan (VG) - Gluten free (GF)

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

