



WEEKEND BRUNCH & LUNCH

Served Saturday & Sunday 11am-3pm

BRUNCH

Shakshuka, red onion, coriander served with toast	9
2 poached eggs on sourdough toast with hollandaise sauce	6
Add: Avocado, Pancetta or Salmon	8

STARTERS

Butternut squash soup	6
<i>Bin 103 'Domaine Chavy-Chouet' Puligny Montrachet, Burgundy 2016 (Fr) 125ml £14.6</i>	
Vegetable terrine	6
<i>Bin 234 Sadie Family 'Kokerboom' Semillon Blend Swartland 2017 (RSA) £12.8</i>	
Game terrine, red onion marmalade	8
<i>Bin 519 'Classe' Syrah Grenache, Languedoc-Roussillon 2017 (Fr) 125ml £9.1</i>	
Char-grilled calamari, quinoa, rocket, aioli	9
<i>Bin 170 La Giustiniana 'Lugarara' Gavi di Gavi, Piedmont 2017 (It) 25ml £8.2</i>	
Smoked salmon, crab tartare, avocado & caper dressing	12
<i>Paul René MCC Brut Chardonnay, Robertson NV (RSA) 125ml £9</i>	
Foie gras, fig jam, toast	12
<i>Sauternes Château Filhot 2010 100ml £10.3</i>	

MAINS

KWR burger; lettuce, tomato, gherkin, aioli, hand-cut chips	12
Add: bacon £1.5, crushed avocado £1.5, Cheddar cheese £1.5, foie gras £4	
Tempura cod and chips, minted mushy peas, tartare	14
<i>Bin 151 Bodegas Albamar Albariño, Rias Baixas, Galicia 2017 (Sp) 125ml £8.6</i>	
Ronde de nice zucchini, mushrooms, tomato, pesto oil, crispy sage	15
<i>Bin 233 Thinus Krüger 'Aspoestertjie' Colombard, Swartland 2015 (RSA) 125 ml £6.4</i>	
Tarragon stuffed chicken, carrot gratin, mustard beurre blanc	17
<i>Bin 204 Sybille Kuntz Riesling Qualitätswein Trocken, Mosel 2016 (Ger) 125ml £8.2</i>	
Mushroom & truffle tortellini	16
<i>Bin 508 Morgon Vieilles Vignes Gamay, Beaujolais 2015 (Fr) 125ml £9.1</i>	
Halibut, Jerusalem artichoke, parsnip purée, broccoli	19
<i>Bin 117 Domaine Eric Forest 'Les Crays' Pouilly Fuissé, Burgundy (Fr) 125ml £11.5</i>	
Duck breast, potato gratin, roast fig	18
<i>Bin 512 Demougeot, Hautes-Côtes de Beaune, Burgundy 2016 (Fr) 125ml £10</i>	
Seared tuna, squid ink risotto, piquillo pepper, tempura cep	21
<i>Bin 203 'Kallstadter Saumagen' Riesling Spatlese Trocken, Pfalz 2016 (Ger) 125ml £10.8</i>	

Onglet steak, hand-cut chips, watercress (200g)	18
Beef Fillet, hand cut chips, watercress (180g)	29
Côte de boeuf, sautéed potatoes (650g for 2 to share)	50
Steaks are served either with béarnaise, peppercorn sauce or Roquefort butter	
<i>Bin 513 Château Haut-Bergey Pessac-Léognan, Bordeaux 2012 (Fr) 125ml £11.5</i>	

Sides

Sautéed new potatoes	4	Hand-cut chips	4
Rocket & parmesan salad	4	Green beans	4
Tempura courgettes, aioli	5	Sweet potato fries, aioli	5

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies