

Sunday Brunch Menu

£45 - 3 COURSE
Per person 11 - 4pm

Pancake Tower
Buttermilk pancakes, English Strawberries & maple syrup
Or
Eggs in Purgatory
Eggs gently poached in a spicy tomato sauce served with focaccia
Or
Burrata (V)
Heritage heirloom tomato, basil pesto, taggiasca olives & rocket

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Lobster Pappardelle
Lobster pappardelle, Crustacean sauce
Or

Slow-Cooked Beef Short Rib
12 hour Beef short rib, served with BBQ sauce, crispy onions, asparagus & polenta chips

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Pistachio Tiramisu For Two
Homemade Tiramisu & Roasted pistachios

FREE FLOWING CHAMPAGNE £45
When ordering two course or more,
available for a maximum of 90 minutes

Afternoon Tea

Traditional afternoon Tea £45
Moët & Chandon Champagne afternoon tea £55



Estiva Pop Up Bar

12pm to 10:30pm

TAPAS BITES MENU

Mixed Italian olives £6

Focaccia bread £6
Served with anchovy lemon butter

Pinzimonio £6
Crudité basket served with olive & dry tomato dip

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Oyster Market Selection 6 or 12 - £30 or £55
Served with Champagne, shallots, vinegar & Lemon wedge

Spigola £12
Sea Bass Ceviche with Mediterranean condiments

Tuna Tartare £16
Served with black tomato carpaccio

Heirloom Cherry Tomato £14
Burratina served with taggiasca olives & basil

Lobster Pappardelle £25
Served with crustacean sauce

Fritto Misto £18
Baby squid, seabass & tiger prawn
Served with Aioli sauce & lemon wedge

Octopus £18
Roasted octopus on tomato cream & confit datterini

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Whipped Bergamot Panna cotta Tart £9
Served with summer berries



Wine & Champagne

Whispering Angel
75cl £65, 150cl £125

Rock Angel
75cl £60, 150cl £115

Chandon Garden Spritz
75cl £58

Moët Brut Imperial
(when purchased without bunch option) 75cl £110, 150cl £210

Synergy Cocktails £14.50
Martini O'clock £15.00

Bergamot & Lavender
Lavender Ginraw, Italicus bergamot
liqueur, lemon juice, sugar,
Moët Chandon Champagne

Strawberries & Grapes
Strawberries infused Whispering Angel,
Sweet Red Vermouth, Franklin
& Sons Soda

Raspberry & Grapefruit
Lemon Gin Raw, White Vermouth,
Campari, Pink Grapefruit & Raspberry
Shrub

Smoke & Grapefruit
Ocho Tequila, Quiquiriqui, Agave syrup,
Lime juice, Franklin & Sons Pink
Grapefruit Soda

Vanilla & Passion fruit
Belvedere, Aperol, Passion Fruit Puree,
Vanilla Syrup, Lime Juice

Banana & Cacao
Discarded Banana Rum, Chocolate
Bitters, Tonka bean

Sangria
Torres brandy 10yr, blend of red wine,
citrus, summer fruit, Franklin & Sons
Lemonade

The Marine Spritz
(Non-Alcoholic)
Everleaf Marine, Citrus shrub, Pink
grapefruit & Bergamot Tonic

The Blue One
Belvedere, Blue Spirulina, St Germain
Elderflower, cloudy apple juice,
Lemon Juice, Simple syrup

Going Out Out
Belvedere, Espresso, Kahlua, Roasted
Cocoa Nibs & Vanilla Syrup

Chelsea Star Martini
Belvedere, Aperol, Passion Fruit Puree,
Vanilla Syrup, Lime Juice, Champagne

Bitter Martini
Belvedere, Campari, Grapefruit Bitters,
Orange juice, Sugar, Prosecco

Bond's Classic
Belvedere, Gin Raw Orange Blossom,
Lillet Blanc

Gin & Tonic
Perfect Serve £15.00

Ginraw Cherry
Blossom, Tonic
Served with cinnamon & red berries

Ginraw Orange
blossom, Tonic
Served with orange peel

Ginraw Lavender,
Tonic
Served with lime, lavender & basil leaf

