

BREAKFAST

9am – 11.30am

A variety of pastries, croissants, pain au chocolats and almond croissants £2.75

Breakfast brownie £3.50
A classic brownie topped with granola and fruit

Homemade muffins £1.60
Superfood and blueberry, white chocolate and strawberry, banana and bran, raspberry strudel and triple chocolate

Lyndy's homemade granola £5.50
Homemade granola with Greek yoghurt, fresh fruit compote, honey and pumpkin seeds

Fresh fruit salad £3.25
Fresh fruit served with yogurt and honey

Cumberland sausage sandwich £5.50
Hand-cut sourdough bread with Cumberland sausage and red onion marmalade

Maple bacon sandwich £5.50
Hand-cut sourdough bread with crispy maple bacon

Fully loaded breakfast burger £7.50
Homemade Cumberland sausage burger, hash brown, egg omelette, maple bacon and grated cheese, served in an English muffin bun

Eggs and bacon £5.95
Scrambled eggs on sourdough toast with crispy maple bacon

Avocado and cottage cheese with bacon £7.50
Smashed avocado on pide bread with cottage cheese and topped with maple bacon

Eggs Benedict (served all day) £6.50
Free range eggs with ham hock, topped with a chive hollandaise sauce and served on an English muffin

Eggs Florentine (served all day) £6.25
Free range eggs, wilted spinach and feta cheese with a chive hollandaise sauce served on an English muffin

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BY ABSOLUTE TASTE

LUNCH

11.30am - 3.30am

BAR SNACKS, NIBBLES AND SHARING PLATES

Pork crackling £3.50
Homemade crispy pork crackling with pink salt

Sicilian lemon olives £3.95
with lemon and olive oil

Cheese shards £3.50
Homemade crispy cheese pastry shards

Arancini £5.50
Wild mushroom Arborio rice balls with a truffle, basil and crème fraiche dip

Rustic breads £3.95
A selection of homemade breads with whipped butter

Cobble Lane cured British meat plate £10.25
Salami with garlic and fennel, bresaola, coppa and lomo

Rustic crudités £4.50
Fresh raw vegetables with garlic and herb roasted flatbread, crispy kale and a selection of delicious dips

STARTERS

Oak smoked salmon £7.50
Smoked salmon with lemon, granary bread and butter

Tempura of vegetables £6.50
Seasonal vegetables in crispy batter served with aioli

Superfood salad £9.50
Quinoa with baby spinach, broccoli, roasted pumpkin, beetroot, edamame beans, peas, sprouts and toasted seeds

Classic Caesar salad £9.50
crispy prosciutto, rustic croutons, shavings of Grana Padano and a homemade Caesar dressing

Chicken Caesar salad £9.50
crispy prosciutto, rustic croutons, shavings of Grana Padano and a homemade Caesar dressing

Crispy duck salad £11.50
watermelon, feta, rocket, mint and a plum dressing

Tuna Niçoise salad £11.50
Seared fresh tuna loin with green beans, quail's eggs, red onion, cherry tomatoes and black olives with French vinaigrette

Blue cheese and chicory salad £9.50
Cornish blue cheese, red and yellow chicory, caramelised pecan nuts and compressed pear with French dressing

FISH & SEAFOOD

Sea bass £17.50
Pan fried fillet of sea bass with salsa verde, creamy mash potato and wilted spinach

Design fishcake £12.50
Smoked haddock and salmon fishcake served with wilted curly kale, topped with a soft poached egg, chive hollandaise sauce and crispy kale

Fish and chips £13.50
Traditional battered cod served with minted pea purée, chunky chips and a tangy tartare sauce

Crab linguini £18.50
Fresh Cornish crab with a spicy tomato and chilli sauce on linguini pasta

Thai green curry £14.50
with chicken or king prawn, stir fried pak choy and crispy shallots with sticky rice

SIDES

Green Salad £4.25
A crisp, mixed green leaf salad with spring onion and micro herbs

Tomato salad
Vine tomato and red onion salad with aged balsamic dressing

Truffle fries (served all day)

Truffle and parmesan skinny chips

Chunky chips
Triple cooked chunky chips

MEAT

Shepherd's pie £14.95
Slow braised lamb topped with a cheesy potato mash

Design burger £13.50
Homemade chargrilled burger with crispy bacon, Emmenthal, tomato chutney, iceberg lettuce and mayo in a seeded bun, served with chunky chips

Steak and chips £22.50
Sirloin steak with mushrooms, served with béarnaise sauce and sweet potato fries

Chicken Milanese £16.50
Bread-crumbed chicken Milanese with lemon and black truffle mayo

Fennel and pork meatballs with spaghetti £14.50
Freshly prepared pork and fennel meatballs served with tomato sauce on spaghetti

SANDWICHES

Chelsea club sandwich £11.50
Roast chicken, bacon, avocado, plum tomato and cos lettuce served on white sourdough bread with homemade vegetable crisps

Steak sandwich £15.50
Roast beef with red caramelised onion marmalade, horseradish mayo and chunky chip

RICE PAPER ROLLS

Fresh tuna and avocado £8.25
carrot, basil and mint with a sweet spicy dipping sauce

Asian marinated chicken £8.25
with red pepper, cucumber, bean sprouts, coriander and mint with a honey and soy dipping sauce

Crispy duck with iceberg £8.25
julienne cucumber and spring onion with a hoisin dip

Superfood £7.95
baby spinach, carrot, fennel, green beans, pea shoots, mung beans and alfalfa sprouts with sweet dipping sauce

PUDDINGS

Classic crème brûlée £6.95
Classic set vanilla cream with a crispy caramelised sugar topping

Treacle tart
Sticky treacle tart served with honeycomb ice cream

Vanilla pannacotta
Vanilla pannacotta served with a strawberry and rhubarb compote

Classic Bakewell tart
Classic Bakewell tart served with vanilla ice cream

As there are many food ingredients that are classified as food allergens please do speak to one of our team members who will be only too happy to help if you have any questions. A 12.5% discretionary service charge will be added to your bill

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BY ABSOLUTE TASTE

CHAMPAGNE & SPARKLING

	glass	bottle
Scavi and Ray Prosecco Spumante, Italy <i>Full of character and aroma with an intense sparkle on the tongue</i>	£7.50	£31.00
Laurent Perrier Brut, NV, France <i>Pale gold with fine bubbles. Delicate, fresh aromas with good complexity and citrus notes</i>	£10.50	£55.00

WHITE

	glass	bottle
La Picoutine Ugni-Blanc Colombard, France <i>Dry with fresh lemony aromas balancing acidity and a clean finish. Served lightly chilled</i>	£5.75	£19.00
Bush Telegraph Pinot Grigio, Australia <i>Aromas of pear and green apples. Crisp palette with lemon acidity and bright fruit characteristics</i>	£6.50	£24.50
Stone Barn Chardonnay, California, USA <i>Ripe melon, peach and red apple fruit spruced up with toasty, vanilla oak richness</i>	£6.50	£24.50
Mamaku Sauvignon Blanc, New Zealand <i>Passion fruit aromas and ripe tropical fruit</i>	£7.00	£26.50
Chablis Des Marrisoniers, France <i>Medium bodied with lemon, green apple and lime aromas</i>		£40.00

RED

	glass	bottle
La Picoutine Carignan/Grenache, France <i>A soft, full-bodied fruity red wine. Beautifully balanced with good length of flavour</i>	£5.75	£19.00
Argento Seleccion Malbec, Argentina <i>Juicy plum and blackberry, with chocolate and vanilla; lingering finish with ripe velvety tannins</i>	£6.50	£25.00
Saint Etalon Merlot, France <i>Deep ruby colour with a nose of ripe berries. Well balanced, round and smooth on the palate</i>	£7.00	£26.00
L'Hospitalet Pinot Noir, France <i>Juicy and medium bodied with ripe cherry, wild raspberry and a hint of sweet spice</i>	£7.50	£28.00
Château Lamartre St-Emilion Grand Cru, France <i>Ripe blackberry, damson and black cherry with spicy cinnamon, cedar oak and lively acidity</i>		£30.00

ROSE

	glass	bottle
Conto Vecchio Pinot Grigio Blush, Italy <i>Fruity, slightly floral nose. Particularly crisp and balanced palate</i>	£6.00	£22.00
Pez de Rio Garnacha Syrah Rosado, Spain <i>Clean, fresh nose with aromas of red berries. Full-bodied, crisp and easy drinking</i>	£6.00	£22.00

BEER

Peroni	bottle	£4.50
Heineken	bottle	£4.50

SOFT DRINKS

Freshly squeezed orange juice	£3.50
Copella apple juice	£3.50
Pineapple juice	£3.50
Cranberry juice	£3.50
Cranberry and raspberry juice	£3.50
Still/sparkling mineral water 330ml	£2.10
Still/sparkling mineral water 750ml	£3.70
Coca-Cola/Diet Coke	£3.50
Bottle Green pressé <i>Elderflower, ginger and lemongrass, pomegranate and elderflower</i>	£3.50
Fentiman's Lemonade	£3.50
Fentiman's Ginger Beer	£3.50

HOT DRINKS

Teas <i>English Breakfast, Earl Grey, peppermint, chamomile, green tea</i>	£2.40
Fresh mint tea	£2.50
Americano	£2.90
Cappuccino	£3.10
Latte	£3.10
Flat white	£3.10
Espresso (single / double)	£2.10 / £2.50
Macchiato (single / double)	£2.30 / £2.70
Mocha	£3.25
Hot chocolate	£3.25