

Brunch

- “Shrimp Louie” poached shrimp, avocado, egg, Mary- Rose \13
- “Nicoise” rare seared Ahi tuna, radishes, tomato, cucumber, egg, anchovies \14
- ”Frissee”, crispy bacon, poached egg, croutons, bacon vinaigrette \13
- “Burger, fries, onion marmalade, oven dried tomato, English cheddar \16
- “Roast chicken sandwich”, apple wood smoked bacon, coleslaw, fries \15
- “Full English” sausage, bacon, eggs, beans, mushrooms, tomatoes, BP \16
- “Corned beef hash”, fried eggs, béarnaise \17
- “Latke avocado and heirloom tomato benedicts”, poached eggs, olive oil hollandaise \ 12
- “Eggs in purgatory”, lobster, tomato, basil, brioche \ 14
- “Soup of the day”, Portobello mushroom and smoked mozzarella Panini, /12
- “Omelet of the day”, ask you server \13
- “Egg and bacon pizza” tomato, sausage \12
- “Smoked salmon pizza”, red onions, caper berries \13
- “Kids cheese burger”, fries \ 9
- “Chicken tenders”, fries \8
- “Scampi”, fries \10
- Breakfast pastries \4
- Dessert trolley \ 8

WATERLOO & CITY

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Waterloo and city offer a unique British Sunday roast, however we would like to serve it in a slightly unique fashion “family style” so that obviously means the whole table has to participate in the experience BC.

“Roast beef Yorkshire puddings” horseradish cream gravy \18

“Roast rack of pork” apricot and hazelnut stuffing, apricot orange compote \18

“Whole roasted chicken” sage and onion bread sauce \18

Breakfast pastries \4

Dessert trolley \8

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