



THE MAGAZINE

Brunch Set Menu

Crushed Avocado, Cottage Cheese and Piquillo Peppers (V)
or
Poached Clarence Court Egg, Broad Beans and Sauce Hollandaise

Roasted Aubergine, Chinese Cabbage and Sweet Miso (V)
or
Orchard Farm Pork Loin, Chickpeas and Pink Lady Apple

Yorkshire Rhubarb, Yoghurt Foam and Basil Meringue
or
Lemon Curd, Blood Orange Granita and Pomelo

2 Courses Including Cocktail £27.50

3 Courses Including Cocktail £32.50

Bloody Mary

Our homemade blend of spices with a large measure
of Chase Vodka and tomato juice

or

Magazine Bellini

Homemade Limoncello, white peach, thyme topped with Prosecco

Sides

Mixed Mustard Leaves, Lemon Dressing and Crispy Quinoa
New Potatoes, Wholegrain Mustard and Mint
Curly Kale, Pomegranate and Almond
£4 each
Avocado, Harissa and Cumin Yoghurt
£4,50

We cannot guarantee the absence of traces of nuts or other allergens.
A discretionary 12.5% service charge will be applied to your bill,
all of which goes to the staff.