

BRUNCH MENU

2 Courses 29.50 / 3 Courses 34.50
Including a cocktail

Magazine Bellini / Bloody Mary / Virgin Mary

Creamed Cassava Soup, Wild Mushroom and Truffle Bun (V)

Crushed Avocado, Burrata and Pickled Onions (V)

French Toast, Artichokes and Poached Egg (V)

Scrambled Eggs, Organic Smoked Salmon and Dill Crème Fraiche

Rabbit Confit, Goats Cheese and Raisin Toast

Roasted Hokkaido, Ricotta and Puffed Wild Rice (V)

Fillet of Dorade, Stir Fried Vegetables and Lettuce Pesto

Orchard Farm Pork Belly, Baked Jersey Royals and BBQ Sauce

Crispy Lasagna, Porcini Mushrooms and Italian Sausage

FROM THE GRILL

Scottish Salmon Steak, French Beans, Olives and Basil

32 Day Dry-Aged Rib Eye, Mustard Foam and Herb Mashed Potato

Exotic Fruit Salad, Lemon Sage Sorbet

Passion Fruit Mousse and Coconut

Crispy Waffle, Berries, Yoghurt and Honey Ice Cream

Hazelnut Torrone, Warm Dark Chocolate

SIDES

Bread Selection or Marinated Olives

3

Mixed Mustard Leaves, Lemon Dressing and Crispy Quinoa

4

Herb Mashed Potato, Truffle Butter

4

French Beans, Olives and Basil

4

Avocado, Ginger and Pico de Gallo

4

We cannot guarantee the absence of traces of nuts or other allergens.

Advise a member of staff if you have any dietary requirements.

A discretionary 12.5% service charge will be applied to your bill, all of which goes to the staff.

Bin End Wines

White

Morgassi Superiore Gavi di Gavi, Piedmont, Italy 2014
£29

Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 2015
£30

Chenin Blanc, Gisborne, New Zealand 2014
£45

Chardonnay, Battle of Bosworth, South Australia, Australia 2011
£40

Singing Gruner-Veltliner Laurenz V 2010 75cl
£40

Red

Saint Jacques, Cote de Rhone, Rhone Valley, France 2014
£28

Malbec, Tilia, Mendoza, Argentina 2015
£30

Vallado Douro Red, Douro, Portugal 2014
£35

Pinot Noir, Alois Lageder Alto Adige, France 2013
£40

NON-ALCOHOLIC

Ginny Fizz

Fresh ginger, mint, lime and apple juice,
topped with soda

6

Strawberry, White Peach and Cranberry

5

The Magazine is available for large party bookings and private hire.

To make an enquiry for your unique celebration please contact:
events@magazine-restaurant.co.uk or call us on 07714081959

KOFLER & KOMPANIE
CULTURE IN FOOD SINCE 1823

UNITED KINGDOM

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