

12PM - 5PM

## BOWLS

**Acai Bowl**  7.5

Blueberries, banana, avocado, maple pecans, raw coconut

**Granola Bowl**  7

Set yoghurt, manuka honey, kiwi, raspberries, chia seeds, almonds

**Fruit Plate**  8.5

Freshly cut seasonal fruits, lemon balm

## TOAST

**Smashed Avocado and Poached Eggs**  10

Toasted sourdough, baby plum tomato salsa

**Grilled Smoked Tofu and Avocado**  9.5

Toasted sourdough, radish, pomegranate

**Smoked Salmon and Scrambled Eggs** 11

Toasted sourdough, habanero flakes, lemon dressing

**Eggs on Toast** 11

Two free range eggs on toasted sourdough, poached, scrambled or fried

## EGGS

**Eggs Benedict** 10.5

Smoked streaky bacon, poached eggs, brown butter hollandaise

**Eggs Royale** 9.5

Hot smoked salmon, spinach, poached eggs, brown butter hollandaise

**Eggs Florentine**  11

Wilted baby spinach, poached eggs, brown butter hollandaise


**Eggs 'Yours** 16.5

Lobster tail, sunblushed tomatoes, wilted baby spinach, poached eggs, brown butter hollandaise, habanero flakes

**Steak and Eggs** 11

6oz sweet teriyaki marinated beef rump, truffled hollandaise, fries

**PANCAKES** 9.5

stack of buttermilk pancakes,  choose one topping:

**Smoked Streaky Bacon** Maple syrup

**Yoghurt** Chia and strawberry jam, kumquats

**Homemade Nutella** Crème fraiche, toasted hazelnuts

**Fresh Berries** Agave syrup, charred lemon

If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. A discretionary service charge of 10% will be applied to all tables.

 Vegetarian

 Vegan

# Yours

RESTAURANT & BAR

2PM - 10PM

## SUNDAY ROAST

Served with roasties, squash and wasabi mash, ginger, garlic and agave glazed carrots, wilted greens, plum wine jus

**Sirloin Beef** 16

Szechuan pepper, watercress

**Half Chicken** 16

Gochujang marinade, charred lemon

**Baked Salmon** 16

Sweet teriyaki glaze, fresh plum

**Roasted Miso Aubergine** 12

Pomegranate seeds




5PM - 10PM

## NIBBLES

**Edamame Beans**  5

Yuzu & chilli salt

**Seaweed Crisps**  4.5

Tempura, sriracha mayo, togarashi

**Crispy Rice Cubes**  5.5

Pickled mustard dip, miso squash

**Popcorn** 4

Wasabi, agave syrup, furikake

## SUSHI ROLLS

*Signatures*

Half Roll: 8.5

Full Roll: 15

**Flamed Salmon** Avocado, teriyaki glaze, togarashi

**Tuna Tartare** Pomegranate, cucumber, red chilli, caviar

**Tempura Prawns** Green asparagus, cucumber, tobiko

**Salmon Belly** Salt'n'pepper, sour plum, purple perilla

**Tempura Vegetarian Roll**  Avocado, gochugaru chilli

## SUSHI SELECTION

Half Set: 32

Full Set: 58

Premium selection of sushi rolls, sashimi, and nigiri

## SMALL PLATES

**Glazed Chicken Bites** 9

Gochujang glaze, white sesame, spring onion

**Mini Wagyu Burgers** 10.5


Toasted brioche, melted cheese, mac sauce

**Satay Chicken Skewers** 11


Crispy rice noodles, pak choy

**Popcorn Prawns** 11

Kimchi mayonnaise, black sesame, spring onion


**Grilled Smoked Tofu**  8


Charred greens, apple, maple miso dressing

**Cauliflower Katsu**  9.5

Beetroot, mangetout and carrot slaw

## SIDES

**'Yours' Fries**  White truffle oil, nori salt 5.5

**Seaweed salad**  Green chilli dressing, shiso leaf 6