

BOTTOMLESS BRUNCH

55PP 2 COURSES / 62PP 3 COURSES

STARTERS

BURRATA & HEIRLOOM

TOMATO SALAD (V) (GF) 439 KCAL

Heirloom tomato, pesto dressing, black olive crumb, basil cress

TARTAR OF DILL CURED

SCOTTISH SALMON (GF) 557 KCAL

Keta caviar, citrus creme fraiche, crispy caper, herb oil

BRESAOLA & PARMA (GF) 222 KCAL

Dry cured beef & ham, artichoke, sunblush tomato, truffle infused wild mushroom, pecorino, wild rocket

BEETROOT & GOATS CURD (V) (GF) 255 KCAL

Pickled red beet, candy beetroot, sunflower seed gremolata, cress

SUPER FOOD SALAD (VG) (GF) 731 KCAL

Quinoa, kale, candy walnut, sunflower seeds, edamame, avocado, citrus vinaigrette

SMASHED AVOCADO

ON SOURDOUGH TOAST (VG) 523 KCAL

Braised cherry tomatoes, scallions

EGGS BENEDICT 474 KCAL

Poached eggs, smoked ham, buttered English muffin, Hollandaise sauce

MAINS

NORFOLK FREE RANGE

CHICKEN BREAST (GF) 1063 KCAL

Potato puree, glazed carrots, wild mushroom creme reduction

PAN SEARED SEABASS FILLET 624 KCAL

Baby potatoes, green beans, tenderstem broccoli, black olives, shallot caper salsa

GREEN PEA RISOTTO (V) (GF) 923 KCAL

Minted peas, pea shoot tendrils, mangetout, Parmesan shavings, mint oil

SALMON KEDGEREE 657 KCAL

Lentils, rice, salmon flakes, aromatic spice, coriander

CHARGRILLED HEREFORD

RIBEYE & EGG (GF) 957 KCAL

Fried egg, vine cherry tomatoes, portobello mushrooms

TRADITIONAL FISH & CHIPS 1100 KCAL

Beer-battered haddock, thick cut chips, mushy peas, tartare sauce

PUDDINGS

EARL GREY PANNA COTTA (GF) 875 KCAL

Berry coulis, pistachio praline, meringue

VALRHONA CHOCOLATE TRANCHE 848 KCAL

Chocolate sauce, berry compote

FRESH FRUIT SALAD (VG) (GF) 45 KCAL

Mixed berries, mint

GOLDEN WAFFLES 698 KCAL

Maple syrup, whipped cream, fresh berries

SELECTION OF ICE CREAMS (V)

& SORBETS (VG) 150-250 KCAL

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.royalhorseguardshotel.com. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.

EVERY GREAT MYSTERY DESERVES A
LEISURELY START. JOIN US FOR A BRUNCH
WHERE THE POURS ARE ENDLESS, THE
FLAVOURS BOLD, AND DELIGHTFULLY
UNRUSHED—BECAUSE EVEN THE MOST
ELUSIVE CASES CAN WAIT.



ONE TWENTY-ONE TWO IS NO ORDINARY
NUMBER. BEHIND IT LAYS A WEB OF
UNSOLVED CASES, CODED CONVERSATIONS,
AND THRILLING MYSTERIES.