



TRIBAL  
BRUNCH

# TRIBAL BRUNCH

## ELEVATE YOUR TRIBAL EXPERIENCE:

### ↑ **Togetherness** | Food Package

- £30 pp: Choose a Signature, a Side/Small Plate and a Sweet from our menu.

### ↳ **Wilderness** | Food & Free Flowing Drink Packages:

- £75 pp: Free Flowing Minuty Rosé or Terazzas Chardonnay or Malbec
  - £79 pp: Free Flowing Cocktails
  - £89 pp: Free Flowing Veuve Clicquot Brut Champagne

## ⚡ SIGNATURES

### Sweet Potato & Avocado Tacos, Grilled Green Beans & Sikil Pak (Ve) • 15

*Thyme & Garlic Roasted Sweet Potato, Avocado, Grilled Green Beans, Guacatillo Dressing, Grilled Spring Onion, Coriander & Jalapeño, Sikil Pak & Lime*

### Huevos Rancheros • 14

*Sunny Side Up Eggs, Refried White Beans, Coriander, Padron Peppers, Tomato Chipotle Salsa & Two-Piece Taco*

### Chorizo & Egg Muffin • 16

*Chorizo Ibérico, Fried Egg, Manchego Cheese, Hashbrown, Smoked Paprika Aioli & English Muffin*

### Portland Crab & Egg Muffins • 19

*Portland Crab with Crème Fraiche Herbs & Chilli, Buttered English Muffin & Hollandaise*

### Aubergine, Black Sesame Mole & Herb Salad (Ve) • 15

*Fried Round Italian Aubergine glazed with Miso, topped with Sesame Seeds, Puffed Rice, Chives, Black Sesame Mole & Salad Of Mixed Herbs*

### Parmesan Scrambled Eggs, Black Pepper Butter & Sourdough • 15

*Parmesan Egg Scramble with Spinach, Black Pepper Butter & Toasted Sourdough*

### Butter Milk Fried Chicken Bun, Avocado, Jalapeño & Red Cabbage Coleslaw • 16

*Fosse Meadows Buttermilk Chicken, Ají Amarillo Marinade with Jalapeño and Cabbage Coleslaw, Guacamole, Pickled Onion & Brioche Bun*

### Hot Smoked Salmon, Buckwheat Waffle, Poached Egg, Hollandaise & Dill • 18

*Buckwheat & Ricotta Waffle, Hot Smoked Salmon, Poached Egg, Hollandaise & Dill*

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.  
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

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## ⚡ SMALL PLATES

- Spelt & Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6  
Padron Peppers & Smoked Chilli Salt (V) • 8  
Guacamole, Tomato Chipotle & Corn Chips (Ve) • 9  
Parmesan Tapioca (V) • 7  
Jamón Ibérico, Grilled Sourdough & Salsa Roja • 19  
Yellowtail & Ají Tiradito • 17  
Tuna Tartare, Chilli & Cashew Cream • 21

## ⚡ SIDES

- Green Salad, Herbs, Lime & Olive Oil (Ve) • 7  
Ginger Pig Pork & Black Pepper Sausage (Gf) • 7  
Smoked Streaky Bacon • 7  
Avocado (V) • 7  
Smoked Scottish Salmon • 9  
House Fries & Chipotle Aioli (V) • 7  
Hash Brown, Rosemary & Red Onion Salt (V) • 11  
Feta, Fennel Seed & Chilli (V) • 7

## ⚡ SWEET

- Caramelised Mango, Passion Fruit, Mango Sorbet, Lime & Spiced Agave • 9  
*Caramelised Mango Cheek, Spiced Agave Syrup & Lime*
- Acai Bowl, Banana, Raspberries & Date (Ve) • 11  
*Frozen Acai, Banana & Raspberries, Granola, Candied Coconut & Date*
- Brioche French Toast, Strawberries & Coconut Ice Cream (V) • 14  
*Caramelised Brioche, Candied Pecan Maple Butter & Coconut Yoghurt Ice Cream*

↑ **Tribal Spirits** | Free Flowing Drink Packages:

- £55 pp: *Free Flowing Terazzas Chardonnay or Malbec*
  - £59 pp: *Free Flowing Minuty Rosé*
  - £65 pp: *Free Flowing Cocktails*
- £75 pp: *Free Flowing Veuve Clicquot Brut Champagne*

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## ✂ COCKTAILS

### Cuia • 18

*Yerba Mate Infused Eminente Rum, Root Mastiha, Coco Lopez, Maple Syrup, Lime Juice & Ginger Beer*

### Kumaru • 18

*Tonka Beans Infused Belvedere, Ginger Liqueur, Safari Tropical Liqueur, Banana Purée, Lime Juice & Angostura Bitters*

### Nashi • 18

*Nashi Pear Infused Hennessy VSOP, Zedda Piras Berries Liqueur, Grapefruit Juice, Lemon Juice & Homemade Grenadine Syrup*

### Gula • 18

*Pau D'Arco Infused Patrón Silver Tequila, Ojo de Dios Mezcal, Lime Juice, Pineapple Purée, Panela Syrup & Orange Bitters*

### Samara • 18

*Eminente Rum Infused Cinnamon & Apple, Amaretto Liqueur, Lemon Juice, Apple Juice, Orange Juice & Maple Syrup*

### ↑ Mezcal Flight Tasting • £45 pp

*Embrace the tribal spirit as you uncover the nuanced flavours of Mezcal with our curated selection:*

*Ojo de Dios  
Ojo de Dios Café  
Ojo de Dios Hibiscus  
Mezcales de Leyenda San Luis Potosí with Agave Salmiana*

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