

SUNDAYS

BREAKFAST

9 A M - 1 P M

12

EGGS ROYALE

salmon, poached eggs, sourdough, hollandaise sauce

12

EGGS BENEDICT

bacon, poached eggs, sourdough, hollandaise sauce

9.5

EGGS FLORENTINE

spinach, poached eggs, sourdough, hollandaise sauce (v)

12.5

VEGETARIAN FULL ENGLISH

poached eggs, flat mushroom, avocado, baked beans, hash browns, plum tomato (v/gf)

15

FULL ENGLISH

streaky bacon, cumberland sausage, poached eggs, flat mushroom, hash browns, plum tomato

4

SIDES

black pudding | sausage | bacon | hash brown (v) | mushroom (vg/gf) | baked beans (vg/gf) | tomato (vg/gf) | avocado (vg/gf)

SUNDAY ROAST

1 P M - 4 P M

£24 - 2 Courses | £29 - 3 Courses

STARTER

BOROUGH MARKET FISH CAKE

CHICKEN LIVER PARFAIT

SOUP OF THE DAY (vg)

MAIN

ROAST BEEF

burgundy jus, yorkshire pudding, trimmings

ROAST CORN FED CHICKEN

olive thyme lemon stuffing, yorkshire pudding, trimmings

ROAST BUTTERNUT SQUASH

aged balsamic, corn lettuce, polenta (vg)

DESSERT

BREAD & BUTTER PUDDING (v)

CHOCOLATE & APRICOT MOUSE (v)

CLASSIC SHERRY TRIFLE (v)

SORBET (vg)

Vegan alternatives available on request | (v) - vegetarian, (vg) - vegan, (gf) - gluten-free

@AUDREYSLONDON

Prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Please do inform your server of any allergies we should be aware of.

*Menu and selections are subject to change from time to time, and seasonality.

AUDREY'S

HOUSE COCKTAILS

AUDREY'S GARDEN COOLER	11
elderflower, sparkling wine, thyme infused gin, rosemary, lime juice	
MARGARITA	11
mint, tequila, triple sec, lemon juice, agave	
CUCUMBER GIN FIZZ	10
gin, cucumber, lime juice, soda water	
PINK RHUBARB MULE	10
ginger ale, pink rhubarb infused vodka, lime juice, rhubarb bitters	
APEROL SPRITZ	10
sparkling wine, aperol, soda water, orange	
ALLPRESS MARTINI	11
vodka, crème de cacao, allpress original blend	

BREAKFAST COCKTAILS

BREAKFAST MARTINI	10
marmalade, gin, cointreau, lemon	
AUDREY'S BLOODY MARY	10
vodka, audrey's spicy mix, celery	
STRAWBERRY BELLINI	10
sparkling wine, strawberry puree	

*Classic cocktails also available on request

WINES

		G L	B T
SPARKLING	NV VOUVRAY BRUT, Château Moncontour, Loire, France	10	40
	CLASSIC CUVÉE BRUT Rathfinny Wine Estate, Southern England 2018	16	65
ROSÉ	ORGANIC CÔTES-DU-RHÔNE ROSÉ, Famille Perrin 'Nature' Southern Rhône, France 2020 ...	10	34
ORANGE	'MACÉRATION DE SOIF' Sauvignon Blanc Vin Orange, Domaine Joël Delaunay, Loire, France 2021 ...	12	45
WHITE	'SOSSEGO' Vinho Regional Alentejano Branco, Herdade do Peso, Alentejo, Portugal 2020 ...	7	27
	BEAUJOLAIS BLANC, Jean-Marc Burgaud, France 2020	11	38
	MENETOU-SALON, Le Prieuré de Saint-Céols, Loire, France 2020	12	42
RED	PRIMITIVO DI PUGLIA, A Mano, Italy 2019	8	30
	'TERRASSE' Cahors Malbec, Causse du Théron, France 2020	10	37
	'XTRÊME' Organic Rioja Crianza, Bodegas LAN, Spain 2018	12	42

BEER

BIRRA MORETTI DRAFT	6
LUCKY SAINT IPA 0.5%	5

SOFT

SPARKLING GINGER	4
SPARKLING ELDERFLOWER & MINT	4
SPARKLING RHUBARB	4
STILL WATER	3
SPARKLING WATER	3

JUICES

ORGANIC GINGER ROOTS carrot, apple, ginger, lemon	6
ORGANIC GENTLE GREENS spinach, apple, cucumber, lime ..	6
FRESHLY SQUEEZED ORANGE JUICE	6
GINGER & TURMERIC SHOT apple, ginger, turmeric, lemon, cayenne	3.5

HOT DRINKS

ALLPRESS COFFEE

ESPRESSO	2.8
MACCHIATO	3
AMERICANO	3
FLAT WHITE	3.5
CAPPUCCINO	3.5
LATTE	3.5
MATCHA LATTE	4

ALL TEAS. 3

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