

AUDREY'S

EGGS + PLATES

SCOTCH EGG, spiced ketchup 8.5

CLASSIC BENEDICT, poached eggs,
smoked back bacon, hollandaise, sourdough 12

FLORENTINE, poached eggs, spinach, hollandaise,
sourdough (v) 9.5

ROYALE, poached eggs, smoked salmon,
hollandaise, sourdough 14

AVOCADO TOAST, smashed avocado,
cherry tomato, basil (vg) 10 add egg +3

FULL ENGLISH

PROPER FRY-UP, fried eggs, smoked back bacon,
handmade Cumberland sausage, baked beans,
hash browns, mushrooms, plum tomato 15

VEGETARIAN, poached eggs, avocado,
mushrooms, baked beans, hash browns,
plum tomato (v) 12.5

SANDWICHES + SALADS

all sandwiches are served with crisps

BLAT, smoked back bacon, bibb lettuce, avocado,
heritage tomato, sourdough 11

HAM AND CHEESE TOASTIE, Gruyère, sourdough 14

GRAIN SALAD, heritage quinoa, rocket, goat curd,
pickled vegetables, citrus tarragon vinaigrette (v) 11

BOTTOMLESS BRUNCH

EVERY WEEKEND £38

Any of our dishes plus an unlimited supply of
MIMOSAS, BLOODY MARYS or BELLINIS
for two hours.

(v) vegetarian, (vg) vegan, (gf) gluten-free

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

Before placing your order, please let your server know of any allergies or intolerances.

@AUDREYSLONDON

SUNDAY ROAST

SERVED 1^{PM} - 4^{PM}

2 COURSES

£24

3 COURSES

£29

STARTER

COURGETTE & GOAT'S CHEESE QUICHE, rocket,
aged balsamic (v)

BOROUGH MARKET FISH CAKE, sweet potato purée,
cucumber salad (gf)

SOUP OF THE DAY

MAIN

ROAST BEEF, burgundy jus, Yorkshire pudding,
trimmings

ROAST CORN-FED CHICKEN, olive thyme lemon
stuffing, Yorkshire pudding, trimmings

ROAST BUTTERNUT SQUASH, corn lettuce, polenta,
aged balsamic (vg)

DESSERT

BREAD AND BUTTER PUDDING (v)

CLASSIC SHERRY TRIFLE (v)

CHOCOLATE MOUSSE (v)

FRUIT SORBET (vg/gf)

AUDREY'S

COCKTAILS

BREAKFAST MARTINI, Tanqueray, Cointreau, marmalade, lemon 10

AUDREY'S BLOODY MARY, Ketel One, Audrey's spice mix, tomato 10

BELLINI, choice of peach, strawberry, passionfruit 10

MIMOSA, choice of orange, grapefruit, pineapple 10

PALOMAR, El Jimador Blanco, Aperol, Franklin grapefruit soda 11

CUCUMBER GIN FIZZ, Tanqueray, cucumber, lime, soda 10

PINK RHUBARB MULE, Ketel One, rhubarb, lime, Franklin Ginger Beer 10

APEROL SPRITZ, Aperol, prosecco, soda 10

ESPRESSO MARTINI, Ketel One, Kahlúa, espresso 10

SOFT

SPARKLING GINGER 6

SPARKLING ELDERFLOWER & MINT 4

SPARKLING RHUBARB 4

STILL / SPARKLING WATER 3

SPARKLING

NV VOUVRAY BRUT, Château Moncontour, Loire, France 10 gl, 40 bt

CLASSIC CUVÉE BRUT, Rathfinny Wine Estate, Southern England 2018 16 gl, 65 bt

WHITE

'SOSSEGO', Vinho Regional Alentejano Branco, Herdade do Peso, Alentejo, Portugal 2020 7 gl, 27 bt

BEAUJOLAIS BLANC, Jean-Marc Burgaud, France 2020 11 gl, 38 bt

MENETOU-SALON, Le Prieuré de Saint-Céols, Loire, France 2020 12 gl, 42 bt

COFFEE + TEA

served hot or iced

ESPRESSO, MACCHIATO, AMERICANO 3

FLAT WHITE, CAPPUCCINO, LATTE 3.5

MATCHA LATTE 4

TEAS English breakfast, earl grey, peppermint, green tea, chamomile 3

ADD-ONS extra shot 1.5 oat or soya milk 0.5 vanilla or caramel syrup 0.5

JUICE

GINGER & TURMERIC SHOT, apple, ginger, turmeric, lemon, cayenne 3.5

ORGANIC GINGER ROOTS, carrot, apple, ginger, lemon 6

ORGANIC GENTLE GREENS, spinach, apple, cucumber, lime 6

FRESHLY SQUEEZED ORANGE JUICE 6

BEER

CAMDEN HELLS DRAUGHT 4.6% 6

CAMDEN IPA 5.8% 6

LEFFE BLONDE 6.6% 7

LUCKY SAINT IPA 0.5% 5

ROSÉ + ORANGE

CÔTES-DU-RHÔNE ROSÉ, Famille Perrin 'Nature', Southern Rhône, France 2020 10 gl, 34 bt

'MACÉRATION DE SOIF', Sauvignon Blanc Vin Orange, Domaine Joël Delaunay, Loire, France 2021 12 gl, 45 bt

RED

PRIMITIVO DI PUGLIA, A Mano, Italy 2019 8 gl, 30 bt

'TERRASSE', Cahors Malbec, Causse du Théron, France 2020 10 gl, 37 bt

'XTRÊME', Rioja Crianza, Bodegas LAN, Spain 2018 12 gl, 42 bt

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

Before placing your order, please let your server know of any allergies or intolerances.

@AUDREYSLONDON