

# THE LALÉE

## SUNDAY BRUNCH

### — TO START —

**ARTICHOKE AND  
TRUFFLE SALAD 22**  
(V+)

**OYSTERS 4.5 EACH**  
Shallot vinegar and tabasco  
Bloody Mary dressing  
Capers, lemon and crispy onion

**BURRATA, NUTBOURNE  
TOMATO, ENGLISH PEA 16**  
(V)

**BEEF TARTARE, PARSLEY  
MAYO, POTATO CRISPS 18**  
(G/F)

**SEABASS CRUDO,  
JALAPEÑO, LIME 18**  
(D/F) (G/F)

### — BRUNCH —

**SMOKED SALMON AND  
SCRAMBLED EGGS 20**  
Add caviar  
15 supplement

**EGGS FLORENTINE,  
SUMMER TRUFFLE 26**  
(V)

**AVOCADO ON TOAST, FRIED DUCK  
EGG, CHILLI DRESSING 22**  
(V)

**CRISPY CHICKEN WAFFLE,  
MAPLE VINAIGRETTE 26**

**CORNISH LOBSTER ROLL,  
COCKTAIL SAUCE, FRIES 30**

**STEAK AND EGGS, CAFÉ DE PARIS  
BUTTER, FRIES 45**

**PLANT BASED BURGER, GRILLED  
TOMATOES, SPICY MAYO 26**  
(V+)

**SAUSAGE AND EGG BAP,  
BROWN SAUCE, FRIES 20**

**CHICKEN SCHNITZEL HOLSTEIN,  
GREEN SALAD 30**

### — TO FINISH —

**BANANA SUNDAY SPLIT 14**  
(V+)

**WARM CHOCOLATE BROWNIE,  
VANILLA ICE CREAM 14**  
(V)

**STRAWBERRY ETON MESS 14**  
(V)

**BAKED NEW YORK CHEESECAKE,  
ENGLISH CHERRY COMPOTE 14**  
(V)

**WARM MADELEINES, CHOCOLATE  
SAUCE AND VANILLA ICE CREAM 14**  
(V)