BRITISH PULLMAN

Certain dishes contain one or more of the 14 Allergens
as designated by the EU.

The 'designated Allergens' are Celery, Cereals
containing gluten, Crustaceans, Eggs, Fish,
Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts,
Sesame Seed, Soya and Sulphur Dioxide.

If you are affected by any of the above, then please
notify our staff or ask for further information.

Gratuities at your discretion

BRUNCH MENU
PLANT BASED

Seasonal Bellini
In honour of our sister hotel, the legendary Cipriani, we are delighted to begin our brunch service with ice-cold prosecco and our seasonal pressed fruit puree

Pastries
A duo of plant based English bakery

Battersea Brunch Bowl
Homemade granola,
plant based yoghurt, Fresh berries
and tangerine syrup

Wild Mushroom on Toasted Brioche
Charred garden herb plant based
crème fraiche

Tea & Coffee
Coffee by HR Higgins
Tea selection by Rare Tea Company

"The British Pullman is proud to hold a three-star rating in the Sustainable Restaurant Association's Food Made Good Standard."

FESTIVE DINNER MENU
PLANT BASED

Roasted Parsnip Soup
Parsnip Crisps

Wild Mushroom Wellington
Filled with black truffle,
thyme, and onion jam

Accompanied With
Roasties, spiced braised red cabbage,
glazed carrots, sprouts, cranberry
& port Gel, bread sauce, mustard emulsion

Christmas Pudding Parfait
Mulled wine gel, candied orange

Festive Plant Based Cheese Board
Quince paste, fig chutney, grapes,
balsamic onions, sourdough and crackers

Petit Fours
Coffee by HR Higgins
Tea selection by Rare Tea Company