

CÉ LA VI

BANK HOLIDAY BRUNCH

A refined selection of CÉ LA VI signatures, served sharing style.

£45 PP

Minimum of 2 guests

APPETISER

EDAMAME
Tom yum salt

STARTER

HERITAGE TOMATO
Smoked tofu cream, red endive

MAIN

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, Parmesan mousse,
fresh truffle

GRILLED SALMON TERIYAKI
Pumpkin, shimeji mushrooms, edamame

GRILLED SATAY CHICKEN THIGH
Coconut rice, bok choy, peanut satay sauce,
coriander, red chilli

SIDE

MISO MASHED POTATO
Brown butter breadcrumbs

GRILLED TENDERSTEM BROCCOLI
Pickled jalapeño

DESSERT

VANILLA AND BAYLEAF PANNA COTTA
Curry crumble, spiced roasted pineapple,
pineapple sorbet

TRIO OF ICE CREAM AND SORBET

SIGNATURE ADDITIONS

FRIED BABY SQUID *Supplement £6 pp*
Lime garlic aioli

WAGYU PICANHA 250g *Supplement £20 pp*
Kombu butter or black pepper sauce

90-MINUTE CURATED POUR

CLASSIC *£30 pp*
White Wine, Red Wine, Rosé Wine, Beer

SIGNATURE *£35 pp*
Prosecco, Tom Collins, Mimosa, Aperol Spritz

CHAMPAGNE *£55 pp*
Laurent-Perrier Brut