

TREVES

RESTAURANT

17th February 2019 Music Brunch

2 Course for £22 fixed Menu with Welcome Cocktail

Chia seeds & passion fruit bowl

Coconut granola & whipped Greek yoghurt

Buttermilk pancakes & maple syrup



Vegetarian full: Tapioca hash brown, avocado, eggs, roast plum tomatoes, beans & toast

Smoked salmon, avocado & folded Cornish eggs

Devonshire crab & tomato scrambled eggs

Grilled lemon verbena chicken, radish & red onion

6oz bacon cheese burger, smoked chilli relish & baby gem

+ Egg

+ Hass avocado



SIDES

Smoked paprika fries 5.0

Sweet potato, garlic & parsley emulsion 5.5

Shaved fennel, baby gem & ranch dressing 4.5



SWEETS

Polenta orange cake & pistachio 6.5

Passion fruit & kiwi fool, sesame & vanilla 5.0

Chocolate delice, lime & salted caramel ice cream 8.5

COCKTAILS 2 4 1 offer

AUTUMN APERETIVO 12.5

Sweet vermouth, Aperol, Campari, black olive & rosemary tonic

VESPULA'S GARDEN 12.5

Tequila, Chartreuse, elderflower, orange

THE SCOTTISH DANDY 12.5

Scotch whisky, homemade vermouth, Campari, walnut

HYDE COLLINS 12.5

Vodka, matcha green tea cordial, lemon & soda

LOCKETAIL 12.5

Gin, house spice mix, lemon & prosecco

SNOWGLOBE 12.5

Spiced rum, house spice mix, oat milk & nutmeg

EAST INDUSTRY 12.5

Bourbon, mezcal, apricot & peach

FOREST OF NIMUE 12.5

Sloe gin, plum wine, ginger, lemon, egg white

JACKIE BROWN 12.5

T&H rum blend, velvet falernum, lime, bitters & oat milk

Please inform us if you have any dietary requirements or allergens

Discretionary 12.5% service charge added. Prices include VAT at 20% where applicable

TREVES

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FALLEN LEAVES

Aperol, homemade vermouth, plum & prosecco

12.5

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