

Serra

MOTHER'S DAY BRUNCH

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Chef de Cuisine, Alex Povall, partners with local farms and purveyors to source fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

 Partners in Provenance

FRUTTI DI MARE

Seafood Platter oysters, prawns, smoked salmon, lobster, clams, scallop crudo	150
Golden Oscietra Caviar 30g eggs, sour cream, blinis	126
Sevruga Caviar 30g eggs, sour cream, blinis	142

BAKERY

Viennoiserie croissant pain au chocolat cinnamon Danish	7
Bakery Basket butter & preserves	18

LIGHT BITES & SALADS

Whipped Ricotta Nduja & Cime di Rapa flatbread	15
Asparagus feta & black truffle flatbread	24
Puntarella Salad  anchovy, pecorino	16
Grilled Baby Gem & Wild Red Prawn Salad tarragon mayonnaise	23
Lobster Roll sauce vierge, citrus mayonnaise, caviar	30

SIDES

Black Cabbage chilli, garlic, lemon	10
Fried Potatoes saffron aioli, Parmesan	12
Bitter Leaves orange, grain mustard	9
Wild Rocket & Sweet Gem Salad shallot, Parmesan	9

SERRA SIGNATURES

Spring Greens Shakshuka  baked eggs, wild hops, nettles, wild asparagus (to share)	40
Dorset Crab & Spring Onion Omelette lemon	24
Gnocchi courgettes, basil, peas, Pecorino Romano	19
Roasted Lamb Saddle  grilled peppers, Jersey Royals, lavash, mint	38
Grilled Seabass globe artichoke, agretti, saffron, mussel broth	42

THE CLASSICS

Two Fried Eggs cacik, chilli oil	16
Crushed Avocado on Toast poached free-range eggs, smoked chilli oil, seeded sourdough	20
Eggs Benedict, Florentine or Royale poached free-range eggs, cultured butter hollandaise	18
Lambton & Jackson Smoked Salmon  crème fraîche, caviar	36
Grilled Asparagus  soft-boiled egg, wild garlic hollandaise	22

SWEET PLATES

Granola  Greek yoghurt, rhubarb	12
Açaí Bowl blueberries, banana	12
Brioche French Toast caramel, vanilla	22
Pancakes  maple syrup, smoked streaky bacon	18

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SPARKLING

Nyetimber Blanc de Blancs 2017 Sussex, England	30 / 155
Laherte Frères Rosé de Meunier NV Champagne, France	33 / 165
Ruinart Blanc de Blancs NV Champagne, France	50 / 250
Dom Pérignon Brut Vintage 2015 Champagne, France	75 / 425

COCKTAILS

Mimosa Pol Roger Brut Réserve, orange juice	26
Sherry Cobbler Diplomático Planas, Tio Pepe Fino Sherry, cacao, raspberry, lemon	23
Serra Bloody Mary Ketel One Vodka, house Bloody Mary mix, Ren's salt & spice	18

NON-ALCOHOLIC COCKTAILS

Fruit Cup Everleaf Forest, spiced apple, mixed berries, mint	12
Giant of Sequals HerbAll, Divino Rosso, grapefruit, bitters	12

JUICE

Freshly Squeezed Orange	9
Freshly Squeezed Grapefruit	9
Apple	9
Carrot	9

JUICE BY JUICE HQ

Detox & Glow apple, cucumber, spinach, parsley, lemon, ginger	12
Iron Man pineapple, apple, carrot, beetroot, ginger	12
Royal Blush pink grapefruit, orange, lemon, cayenne pepper, turmeric	12
Green Magic apple, celery, orange, spinach, lemon, ginger	12

SMOOTHIES

Mango maca, peach	11
Strawberry goji, banana	11
Spinach mango, matcha	11

COFFEE

Americano	5
Espresso	5
Macchiato	5
Cappuccino	6
Latte	6
Hot Chocolate	6

TEA AND INFUSIONS BY JING

Assam Breakfast	5
Earl Grey	5
Darjeeling	5
Jasmine Pearl	5
Sencha	5
Ceremonial Matcha	5
Peppermint	5
Chamomile	5
Lemongrass and Ginger	5
Rooibos	5
Raspberry Rose	5