

DAYBREAK

SERVED 10AM - 2PM

MIAMI BEACH BRUNCH

Crispy bacon, charred halloumi, poached egg, lime, thyme hash brown, tomato, mushroom & avocado

SMORE'S FRENCH TOAST

Sweet vanilla & cinnamon brioche, caramelised banana, chocolate ganache, smashed biscuit, marshmallow whip & hot chocolate fudge sauce

SMASHED AVOCADO TOAST

Shiso leaf, chilli, pico de gallo, sourdough toast **v ve**

Add 2 Poached eggs **v** | Crispy bacon | Grilled halloumi **v**

Add 3.5 Smoked salmon | Toasted bloomer **v ve**

PLANNT BRUNCH

Turmeric tofu scramble, thyme hash brown, beans, mushroom, tomato, avocado, wilted spinach & beetroot black pudding **v ve**

SHAKSHUKA

Sucuk sausage, rich tomato sauce, fire roasted peppers, free range eggs, crumbled feta

INCAN CORNBREAD

Jalapeño cornbread, blackbean pico, avocado, poached egg, harissa sour cream **v**

CAJUN STEAK & GRITS

Cajun blackened flat iron steak, Monterey Jack grits, ranch salad

SMALL PLATES

EDAMAME

Chilli tiger salt **v ve**

POPCORN HALLOUMI

Truffled honey **v**

BLACK TAHINI HUMMUS

Zoug, pomegranate & grilled flatbread **v ve**

CHUNKY GUAC

Shiso leaf, chilli, tomato salsa, blue corn chips **v ve**

TEMPURA NOBASHI PRAWN

Yuzu & togarashi mayo

FIREFLY FAVOURITES

WAGYU BURGER

Brioche, burger sauce, Monterey Jack, pickles & fries

COCONUT KATSU CHICKEN

Crispy golden chicken, coconut curry, som tam slaw, ginger & sesame

BLACKENED KO-RICAN STYLE SALMON

Mango pico de galo, crispy tostadas

VODKA RIGATONI

Spicy pomodoro sauce, vodka, garlic, cream, Gran Padano cheese **v**

SUNDAY ROASTS

ROAST SIRLOIN OF ENGLISH BEEF 18.5

14 Buttery carrot & swede mash, giant Yorkshire pudding, crunchy roast potatoes, mixed greens, spring cabbage & red wine gravy

ROAST GARLIC & HERB CHICKEN 16.5

11 Buttery carrot & swede mash, giant Yorkshire pudding, crunchy roast potatoes, mixed greens, spring cabbage & red wine gravy

ROASTED LEG OF ENGLISH LAMB 18.5

9 Buttery carrot & swede mash, giant Yorkshire pudding, crunchy roast potatoes, mixed greens, spring cabbage & red wine gravy

GOLDEN ROASTED CAULIFLOWER 13.5

13 Carrot & swede mash, crunchy roast potatoes, mixed greens, spring cabbage & vegan gravy **v ve**
Top up your roast 2 Mixed greens **v ve** | Crispy roasties **v ve** | Cauliflower cheese **v**
Top up your roast 0.5 Giant yorkie | Red wine gravy | vegan gravy **v ve**

SIDES

KYOTO FRIES 6.5

13 Szechuan, nori & sesame seasoning, yuzu mayo **v ve**

SUSHI RICE 6

Miso & Furikake **v ve**

DAN DAN NOODLES 8

16 Red chilli, spring onion & coriander **v ve**

HOUSE FRIES **v ve** 6

GREEN HOUSE SALAD 11

8 Grilled avocado, avocado & burnt lime dressing, toasted pumpkin seeds, nashi pear, young courgette & crispy kale **v ve**

SHINTO & THE GODS

OMAKASE EXPERIENCE 9.5

9.5 Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose:
18 PIECES £40 | 40 PIECES £60

DESSERTS

STICKY TOFFEE PUDDING 8

Miso & kaffir lime caramel and vanilla ice cream **v**

TIRAMISU PROFITEROLE 8

16.5 Sweet tonka bean cream, chocolate mousse, coffee & masala cremeux

COCONUT, HIBISCUS & VANILLA PANNA COTTA 7

18 Raspberry & sorel sorbet **v ve**

ETON MESS 8

16 Crisp meringue, berry compote, Chantilly cream

ICE CREAMS & SORBETS 5

Selection of ice creams and sorbets **gf v ve**