

brunch menu...

Breakfast & Brunch

shakshuka burrata ^(v)

shakshuka with an Italian twist

£14

crispy avocado ^(ve) crushed avocado, crispy wafers, pomegranate, lime & coriander

£10

waffle royale smoked salmon, spinach, poached eggs & hollandaise on homemade waffles £14 eggs any way ^(v) scrambled / poached / fried on sourdough or brioche toast £12

bresaola benedict

toasted muffin, poached eggs, wagyu bresaola & black truffle hollandaise £15

open steak sandwich

dry aged sirloin steak, stewed onions, smoked tomatoes, rocket & béarnaise on toasted sourdough

£24

Plates

chicken Milanese

crab linguine

corn-fed chicken, garlic butter, romaine lettuce

& Caesar dressing

£21

tomato, garlic, parsley & lemon zest

£21

Cleo salad^(v)

quinoa, garden greens, tomatoes, walnuts, feta, pomegranate, blueberry, celery, lemon vinaigrette

£15

dry-aged beef sirloin 400g, rubbed with herbs & served with a sauce of your choice béarnaise, peppercorn or red wine jus

£52

Cleo burger truffle mayonaise, caramelised onions, smoked pickles, cheddar & fries

£19

Sweet

Greek yoghurt & granola^(v)

Greek yoghurt, lemon thyme, homemade granola & seasonal compote

£9

Cleo pancakes^(v)

our signature pancakes with blueberry compote & chantilly cream

£11

açaí chia ripple^(v) coconut milk chia with açaí, mango, strawberry & dragon fruit

£11

brown sugar waffles^(v) with grilled bananas, cinnamon cream & maple syrup

£11

freshly baked croissant^(v)

with homemade raspberry jam £5 with strawberries & cream £9 with chocolate & pistachio £9



Gluten-free bread available upon request. Most dishes can be made vegetarian, please speak to your waiter. A discretionary 12.5% service charge will be added to your bill, prices include VAT. Please inform our staff of any allergies you may have. V = vegetarian. VE = vegan.