**TUPI BRUNCH**

**SMALL**

**OLIVES & SOURDOUGH** - 3

**HALLOUMI & GUAVA** - 4
PAN FIRED HALLOUMI SERVED WITH GUAVA JAM

**PIMIENTOS DE PADRON** - 4

**CHORIZO & RED WINE** - 4
SPANISH CHORIZO COOKED WITH HERBS AND RED WINE

**TUPI SUPER BRUNCH** - 10

**AVOCADO, CHIA SEEDS, QUINOA, KALE, PUMPKIN SEEDS, BROCCOLI, ROASTED SWEET POTATOES**
+ add egg or feta £1

**TRUFFLED POLENTA & MUSHROOM** - 10
TRUFFLED POLENTA TOPPED WITH WILD MUSHROOM RAGOUT

**SHORT RIBS** - 14
BEEF SHORT RIBS, ON A CACHACA, LIME SAUCE SERVED WITH BLACK BEANS & TOASTED CASSAVA FLOUR

**AUBERGINE & KALE** - 13
ROASTED AUBERGINE, WITH TOFU, KALE & QUINOA

**DUCK** - 17
SEARED DUCK BREAST WITH MUSTARD, CAVOLO NERO & BUTTERNUT SQUASH

**SIDES £3.5 each or 2 for £6**

**FISHCAKE** - 13
SWEET POTATO FISHCAKE, BROCCOLI, PEAS, POACHED EGG, HOLLANDAISE

**CRUSHED PEAS & QUINOA FRITTERS** - 11
GREEN PEAS & QUINOA FRITTERS, SERVED WITH AIOLI, AVOCADO, TOMATO JAM WITH THE CHOICE OF ROCKET / BACON / EGGS

**ASPARAGUS RISOTTO** - 13
ASPARAGUS, PEAS, SOYA BEANS, TOPPED WITH POACHED EGG & PARMESAN

**ONGLET STEAK** - 17
ONGLET STEAK, SERVED WITH RED PEPPER, BABY POTATOES, ROCKET & PARMESAN SALAD

**MUSHROOM RISOTTO** - 13
WILD MUSHROOM, MASCARPONE CHEESE, ROCKET

**DESSERTS**

**ORANGE CAKE** WITH MASCARPONE, MINT - 3.9

**FLOURLESS CHOCOLATE CAKE** WITH COCONUT - 4.2

**BANOFFE PIE** WITH DULCE DE LECHE & CRUMBLE - 3.9

**DON’T FORGET YOUR SIDES**

**CHORIZO**

**GREEN SALAD**

**HARISSA BROCCOLI**

**SAUTÉED KALE**

**HALLOUMI**

**MUSHROOMS**

**BAKED CHICKEN**

**AVOCADO**

**POTATOES**

**BLACK BEANS**

**SHRIMP**

**SAUTÉED KALE**

**SAUTÉED KALE**

**ICE CREAM**

**FOOD ALLERGIES AND INTOLERANCES - SOME OF OUR FOODS CONTAIN ALLERGENS. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION**

**12.5% DISCRETIONARY SERVICE CHARGE TO BE ADDED TO THE BILL**
WHITE WINES

HOUSE WHITE - GL 4.5 / BT 18
ASK WAITER FOR DETAILS
PEROLA DO LIMA - 23
VINHO VERDE, PORTUGAL 2017
CHARQUINO - 28
ALBARIÑO RIAS BAIXA, SPAIN - 2016
OUTNUMBERED - 31
SAUVIGNON BLANC, MATAHIWI ESTATE, NEW ZEALAND - 2016

EL COTO BLANCO - 22
SPAIN - 2016
ALAIN DE LA TREILLE - 25
SAUVIGNON BLANC FRANCE 2017
GAVI - 29
GUIDO MATTEO, BOSIO, PIEMONTE, ITALY 2017

RED WINES

HOUSE RED - GL 4.5 / BT 18
ASK WAITER FOR DETAILS
GRIFONE - 24
PRIMITIVO DI PUGLIA, CASTELLANI, ITALY 2016
VILLA DES CROIX - 28
PINOT NOIR PAYS D’OC FRANCE - 2016
BARBERA D’ALBA - 32
CASCINA BALLARIN, PIEDMONT - ITALY - 2014

COSMINA - 22
PINOT NOIR, ROMANIA 2016
VALCHETA - 27
MALBEC 2016, MENDOZA, ARGENTINA
BELLA VISTA - 29
CABERNET SAUVIGNON RESERVA 2016, CHILE

SPARKLING & ROSE

PROSSECO REGUTA D.O.C - 6 / 25
MAISON SABADIE ROSE - 21
MAS FLEUREY, COTES DE PROVENCE ROSE - 25
ROSATO SPUMANTE ROSE - 26

BEER & CIDER

ASAHI / SAN MIGUEL - 4
DRAUGHT BIRRA MORETTI - 4.5
CIDER - 4

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bottomless brunch available every weekend!