

## **SNACKS**

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### **CAVIAR**

GRIDDLED POTATO BREAD  
30G 80 / 50G 135

### **OYSTERS**

ON THE 1/2 SHELL  
WITH FROZEN CHAMPAGNE  
& CUCUMBER  
24 / 48

### **CRUDITÉS**

RAW VEGETABLES  
WITH SMOKED COD'S ROE  
& HAZELNUT DIP  
16

### **CHICKEN LIVER**

PARFAIT WITH CAPERS, BRIOCHE  
& PORT JELLY  
15

### **COPPA**

COBBLE LANE CURED MEATS  
WITH HOUSE PICKLES  
16

## **PASTRIES**

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CROISSANT /  
HAM & CHEESE CROISSANT /  
PAIN AU CHOCOLAT  
6 EACH

## **SIDES**

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FRESH FRUIT BOWL /  
AVOCADO /  
POTATO ROSTI  
7 EACH

APPLEWOOD-SMOKED BACON /  
PORK SAUSAGE /  
SMOKED SALMON  
8 EACH

## **BREAKFAST**

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### **NOMAD GRANOLA**

GREEK YOGHURT, HONEY  
& FRESH BERRIES

14

### **LEMON POPPY PANCAKES**

GRIDDLED WITH BLUEBERRIES  
& WHIPPED RICOTTA

19

### **FRENCH TOAST**

ROASTED HAZELNUTS, CHANTILLY  
& BOURBON CARAMEL

20

### **NOMAD BREAKFAST SANDWICH**

FRIED BURFORD BROWN EGG, CHEESE  
ON HOMEMADE ENGLISH MUFFIN  
CHOICE OF BACON, CHICKEN SAUSAGE OR GREENS

18

### **AVOCADO TOAST**

MAITAKE MUSHROOMS, RADISHES  
& PARSLEY

18

WITH POACHED EGG 22

## **LUNCH**

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### **NOMAD CHICKEN BURGER**

GRUYERE, CRISP SKIN  
& BLACK TRUFFLE

19

### **TAGLIATELLE**

CORNISH CRAB, TOMATO & LEMON  
WITH KAMPOT PEPPER & CHIVE OIL

32 / 42

### **TRUFFLE CHICKEN SANDWICH**

CHICKEN BREAST, CELERY,  
PICKLED SHALLOT & GRAVY

25

### **STEAK & EGGS**

DRY-AGED BRITISH BEEF  
WITH SUNNY SIDE UP EGGS & SOURDOUGH

26

### **CAESAR**

LITTLE GEM SALAD WITH PARMESAN  
& CHICKEN SKIN PANGRITATA

16

WITH CONFIT CHICKEN LEG 26

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO THE FINAL BILL.