

## BOTTOMLESS BEVERAGES

Served for 90 minutes

### Cobra Beer

### Signature Wine

Château Gabarey Bordeaux Supérieur

### Bellini

Prosecco and peach purée

## SIGNATURE COCKTAILS

### Roast 51 (Serves 2) £20

Gin, rum, tequila, vodka, orange liqueur, signature roasted spice mix

### Smoked Boulevardier £15

Bourbon whiskey, sweet vermouth, campari

## COCKTAILS

### Mimosa £14.5

Champagne, orange

### Caipiroska £13

Vodka, lime

### Bloody Mary £13

Vodka, tomato, lime, spice mix

### Paloma £13

Tequila, grapefruit, soda

### Vesper Martini £13

Gin, vodka, lillet blanc

### Sazerac £13

Rye whiskey, absinthe, bitters

## SPARKLING

### Laurent-Perrier La Cuvée £20

Champagne, France

### Cottonworth Classic Cuvée £17

Hampshire, England

### Prosecco Special Cuvée Millesimato DOC, Zonin 1821 £11

Veneto, Italy

## ZERO-PROOF BEVERAGES

### Crystal Clear Mary £8

Tomato, lime, worcestershire sauce, celery, tabasco, pepper

### Ginger Royale £8

Homemade spice mix macerated in ginger juice, citrus, candied ginger

# WEEKEND BRUNCH

Two Courses £35, with bottomless £55 | Three Courses £45, with bottomless £65  
(Choose one item from Nibbles, Brunch Specials and Desserts)

## NIBBLES

### Goi Con | 85 Kcal

Rice paper wrap, chiffonade of veggies & raw mango

### Mushroom Vol-au-vents | 126 Kcal

Creamy mushroom, puff pastry cases

### Miniature Cheese Platter | 226 Kcal

### Butter Garlic Prawns | 224 Kcal

Tiger prawn, butter & garlic

### Miniature Charcuterie Platter | 149 Kcal

Choose any one from the above.

## BRUNCH SPECIALS

### Aged Rib Eye Steak | 1056 Kcal

Herb butter asparagus, tender stem broccoli, mushroom sauce

### Robata Grilled Sirloin Steak | 1073 Kcal

Yorkshire pudding, warm herb butter asparagus, tender stem broccoli

### Pistachio Herb Crusted Roasted Lamb Racks

742 Kcal

Yorkshire pudding, tender greens, and roast gravy

### Cajun Marinated Roast Chicken | 549 Kcal

Green buttered vegetable, roasted potato

### Miso-glazed Roasted Cod | 439 Kcal

Green beans & carrot, potato fries

### Harissa Tofu Steak | 440 Kcal

Asparagus, broccolini, lemon confit

### Roasted Eggplant Parmesan | 661 Kcal

Eggplant steaks layered with marinara, mozzarella and parmesan

### Oven Roasted Portobello | 278 Kcal

Balsamic glazed, green buttered vegetable, potato fries

## TH@51 SIGNATURES COMBOS

### Malabari prawn curry | 740 Kcal

Steamed rice, dal tadka, kachumbar

### Murgh makhanwala | 920 Kcal

Dal makhani, butter naan, raita

### Bhuna Gosht | 970 Kcal

Dal makhani, butter naan, raita

### Paneer butter masala | 850 Kcal

Dal makhani, butter naan, raita

## EGGS

### Eggs Benedict | 728 Kcal

Poached eggs, ham, toasted english muffin, hollandaise

### Shakshuka | 393 Kcal

Tomato-pepper-onion stew, steamed eggs, paprika

### Fried Egg N Bacon Bap | 345 Kcal

Akuri on Grilled Sourdough | 609 Kcal

Spiced scrambled egg

### Waff N Rash Butty | 280 Kcal

Waffle, crispy rashers and fried egg, maple syrup

Choose any one from the above.

## SIDES

### Truffle Mash | 221 Kcal

£5

### Grilled Asparagus | 55 Kcal

£5

### Masala Chips | 255 Kcal

£5

### Herb Mushroom | 246 Kcal

£5

### Sautéed Tenderstem Broccolini | 76 Kcal

£5

### Naan | 262 Kcal

£5

### Toasted Baguette | 310 Kcal

£5

## DESSERTS

### Brownie, Vanilla Icecream | 532 Kcal

£5

### Lemon Cake, Raspberry Sorbet | 459 Kcal

£5

### Green Tea & Raspberry Matcha | 539 Kcal

£5

### Waffle | 509 Kcal

£5

### Stack Of Pancakes | 270 Kcal

£5

### Pain Perdu | 219 Kcal

£5

Choose any one from the above.



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**D-** Dairy | **G-** Gluten | **E-** Eggs | **M-** Mustard | **L-** Lupin  
**F-** Fish | **S-** Sulphites | **N-** Nuts | **C-** Celery | **SE-** Sesame  
**CR-** Crustacean | **SO-** Soya | **V-** Vegetarian

All prices are inclusive of VAT.  
A 12.5% discretionary service charge will be added to your bill.  
Please inform our associate if you are allergic to any ingredients.



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