

Rosé On The Roof

BRUNCH

SERVED 10.00 - 15.00

SNACKS & SMALLS

SEASONAL SUMMER FRUIT PLATE (pb)	8.5
GREEK YOGURT, PECAN GRANOLA & MAPLE	6
LEMON & CHILLI OLIVES (pb)	3
SALSA ROJA, CORN TACO CRISPS (pb)	4
TALEGGIO & TOMATO ARANCINI	7
GUACAMOLE, CORN TACO CRISPS (pb)	6
YELLOWFIN TUNA CEVICHE, GREEN GODDESS, LIME & CHILLI	12

SIDES

FRIES, CHIPOTLE MAYONNAISE	4
FINE BEANS, CONFIT GARLIC & CHILLI (pb)	5
RAW SLAW, TOASTED CARAWAY & CRÈME FRAICHE	4

DESSERTS

TRES LECHE ICE CREAM SANDWICH BY HAPPY ENDINGS	5
CHURROS, PUMP STREET CHOCOLATE & CHILLI	6
WHITE CHOCOLATE & BLACKBERRY CHEESECAKE, CRUSHED AMARETTI	7
PINEAPPLE SALAD, RASPBERRY & LIME GRANITA (pb)	7

FAVOURITES

CHERMOULA CHICKEN Supergrains, roasted fennel & pomegranate	16
BURRATA & HERITAGE BEETROOT Wild rocket, roasted carrot & pumpkin seed pesto	16
MEXICANA BOWL (pb) Shredded lettuce, charred corn, guacamole, sweet potato & salsa	14
ROAST SALMON Late summer vegetable ragout, tarragon salsa	17
THE BURGER Dry aged Ginger Pig beef, cheddar, Reuben sauce & skin on fries	16
CHIPOTLE CHARRED VEGETABLE TACO'S (pb) Two corn tacos, lime, salsa, spiced pickled onion & guacamole	13
SHAKSHUKA Poached egg, sourdough, feta & coriander	14
SCRAMBLED EGGS Smoked salmon, sourdough & lemon	14
GINGER PIG FLAT IRON STEAK Skin on fries & peppercorn sauce	24

DRINKS

Make your brunch complete with one of our rose drink specials...

WHISPERING ANGEL Château D'Esclans, Provence, 2019	13.5 / 57
WHISPERING DEMON Belvedere, Whispering Angel rosé, bitter lemon	15
ROSE GARDEN Hendrick's, St Germain, rose liqueur, raspberry & sage Sekforde	12
WILD ROSE Veuve Clicquot Rosé, Hennessy Very Special, Angostura bitters, sugar cube	20

pb – plant based

What's On At AllBright

MON	TUES	WEDS	THURS	FRI
Japanese Izakaya is back! Join us on the first floor - available for lunch all week.	Sisterhood at Six £6 drinks from 6-7pm		Member drinks every last Thursday of the month	Rosé on The Roof Brunch X Whispering Angel

ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

WINE & COCKTAILS

SPARKLING

DIVINA CAVA, PERE VENTURA (125ML)	7 / 36
FONTESSA, PROSECCO BRUT	9 / 42
VEUVE CLICQUOT YELLOW LABEL BRUT	18 / 78
VEUVE CLICQUOT, ROSÉ	20 / 98
RUINART ROSÉ	130
RUINART BLANC DE BLANCS	145
GISELE DEVAVRY ROSÉ	163
DOM PÉRIGNON, 2008 CUVÉE	250

ROSE

GRENACHE, LA RUCHETTE DOREE, 2017 COTE DU RHONE, FRANCE (VG)	8.5 / 32
CINSAULT, ANCIENT TEMPS, 2017 LANGUEDOC, FRANCE	38
NERO D'AVOLA/SYRAH, PLANETA, 2018 SICILY, ITALY	40
WHISPERING ANGEL, CHÂTEAU D'ESCLANS, PROVENCE, 2019	13.5 / 57

WHITE

CHENIN BLANC, FALSE BAY, 2018 COASTAL REGION, SOUTH AFRICA (VG)	7.5 / 29
VIOGNIER, DOMAINE MAS BAHOURAT, 2018 PAYS DU GARD, FRANCE (VG)	7.5 / 29
CHARDONNAY RESERVA, VINA LEYDA, 2018 LEYDA VALLEY, CHILE	8.5 / 36
SAUVIGNON BLANC, LAND MADE, 2018 YEALANDS, NEW ZEALAND	11.5 / 46
GRÜNER VELTLINER, VOM HAUS, 2018 NIEDEROSTERREICH, AUSTRIA (VG)	41
RABIGATO/VIOSINHO, ALICE, 2018 DUORO, PORTUGAL (VG)	42
PINOT GRIS, URLAR, 2016 GLADSTONE, NEW ZEALAND	48
HARSLEVELU, ZSIRAI, 2015 TOKAJI, HUNGARY	49
POUILLY-FUME, TINEL-BLONDELET, 2016 LOIRE, FRANCE (VG)	13 / 54
FIANO, COMETA, 2017 SICILY, ITALY (VG)	69

RED

GRENACHE, MAISON DE VIGNERON ROUGE, 2017 VAUCLUSE, FRANCE	7 / 26
MERLOT, ADOBE RESERVA, 2017 VALLE DEL RAPEL, CHILE (VG)	8 / 32
CABERNET SAUVIGNON, BELLAVISTA, 2016 CURICÓ, CHILE	8.5 / 35
TOURIGA NACIONAL/ARAGONEZ, PLANSEL SELECTA, 2017 ALENTEJO, PORTUGAL	35
SYRAH, PEACOCK WILD FERMENT, 2015 STELLENBOSCH, SOUTH AFRICA (VG)	10.5 / 40
FRAPPATO, NICOSIA, 2017 SICILY, ITALY (VG)	41
ZWEIGELT, VOM HAUS, 2018 NIEDEROSTERREICH, AUSTRIA (VG)	42
PINOT NOIR, JEALOUS SISTERS, 2016 WAIRARAPA, NEW ZEALAND (VG)	10.5 / 45
GRENACHE/SYRAH, ARABESQUE, 2016 VACQUEYRAS, FRANCE	73
NEBBIOLO, BAROLO FONTANAFREDDA, 2014 PIEDMONT, ITALY	94

CLUB COCKTAILS

ROSEMARY NEGRONI	12
Rosemary infused Bombay Sapphire, sweet vermouth, Campari	
GINGER MULE	13
Hennessy VS, ginger beer, Angostura bitters, lime juice	
WHISPERING DEMON	15
Belvedere, Whispering Angel rosé, bitter lemon	
MOJITO	12
Bacardi Carta Blanca, muddled mint and lime, sugar	
ROSE GARDEN	12
Hendrick's, St Germain, rose liqueur, raspberry & sage Sekforde	
APEROL SPRITZ	11
Prosecco, Aperol, club soda, orange slice	

NON-ALCOHOLIC

RASPBERRY LEMONADE	6
LADY ROSE	8.5
Seedlip, rose cordial, club soda	

BEER AND CIDER

PERONI NASTRO AZZURRO	6
SASSY CIDER L'INIMITABLE	7.5
MODELO	6

HOUSE PRESSED

ANNIE GET YOUR GREENS	5.5
Cucumber, celery, apple, ginger	
BEEET GOOD TO YOURSELF	5.5
Beetroot, carrot, pineapple, celery, apple, ginger	

OUR WATERS

"UGLY" SPARKLING WATER	3.5
Berry, peach, tropical, lime	
BELU STILL/SPARKLING WATER	
A non-profit organisation that supports water aid.	33CL 1.5 75CL 3.5

COFFEE

PADDY & SCOTT'S COFFEE	
Our coffee is lovingly grown and harvested by the Muchomba family in Meru, Kenya	
Coffees	3
Extra shot available	.50
Alternative milk: Soy, almond, coconut, oat milk	.40 ADD

TEA

GOOD AND PROPER TEA	3
Brockley Breakfast, Earl Grey, green tea, peppermint and chamomile tea from around the world	
MISS TEASMOOTH (CF)	3.5
AllBright club blend of rooibos, turmeric, cocoa and beetroot	