

BRUNCH MENU



SNACKS

ARANCINI Orange, fennel, chilli, parmesan.	per arancini	3
OLIVES & GIARDINIERA (V) (GF)		6
TOMATO TART (V) Tomato, shallots, gherkin, mint & lime. Basil yoghurt		6
RAVIOLI FRITTE (N) Mixed Salumi, ricotta, parmesan.		6

START & SHARE

BEEF CRUDO (GF) Scottish beef, truffle aioli, crispy shallots, shaved parmesan.		15
CURED SALMON (GF) Dill & mustard cured salmon, citrus & winter beetroot salad		14
PINSETTA (N) Roman sourdough flatbread. Burrata, roasted squash, pomegranate seeds, nduja hot honey & pistachio.		11
HOUSEMADE RICOTTA (V) Rosemary & honey roasted chestnut, pickled blackberry, grilled focaccia		10
MUSHROOMS (GF) Creamy mushroom ragu, crispy polenta, thyme & parmesan.		10
PRAWNS Garlic, lemon & parsley prawns, focaccia, lemon aioli, saffron pickled fennel.		14
ROASTED SCALLOP (GF) Hand-dived scallop, carrot puree, charred leek, gremolata.		10
ZUPPA DI FAGIOLI (V) (GF available) Hearty bean & pasta soup and topped with sourdough pizza crust.		10

IN ADDITION

BAKED FOCACCIA (V)		6.5
CRISPY CONFIT POTATOES Mustard dressing.		6.5
BABY CARROTS (V) Honey & rosemary roasted carrots, fennel gremolata.		6.5
HEALING SALAD (V) (GF)		6.5
SKINNY FRIES (V) Housemade, rosemary salt & aioli.		6.5

EUSEBI FAVOURITES

BRAISED OX CHEEK (GF) (N) Mushroom puree, winter mushrooms, walnut ketchup.	26
SHETLAND PLAICE (GF) Green herb & caper lemon butter and wilted spinach.	28
YESTERDAY'S LASAGNE	16
CHICKEN PARMIGIANA Corn fed breaded chicken topped with sugo & mozzarella, rocket & parmesan.	19
AUBERGINE PARMIGIANA (V) Neapolitan version of a classic.	16

EGGS

EGGS ENERGIA (V) Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast.	15
EGGS OX Poached eggs, braised ox cheek, hollandaise, parmesan, sourdough toast.	17

ADD ONS

Fried Egg / Black Pudding / Potato Scone / Link or Steak Sausage / Hash Brown	1.5
McCaskies Bacon / Fresh Avocado / Avocado & Chilli Purée	2.5

WINTER SALADS

CAESAR Warm smoked chicken, grilled focaccia, parmesan spuma, bagna cauda.	18
BURRATA (GF) (V) (N) Creamy burrata, winter kale & chicory, cavolo nero pesto, pickled apple & celery. Walnut & honey dressing.	14

A discretionary 10% service charge is included on all bills and is distributed to the entire Eusebi team who work very hard to make your experience the best it can be. Please do note that is entirely optional.

Dishes with (N) contain nuts but please be aware that other dishes may contain trace of nuts. This includes all of our sliced meats. Please let your server know if you have an allergy or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.

HOMEMADE PASTA

	Small/Large
LINGUINE PEPPERONCINO Linguine verde, roasted chilli butter, confit garlic pangrattato, parmesan spuma, parsley oil.	13 / 17
OX CHEEK PAPPARDELLE Braised Ox, egg pasta, parmesan.	14 / 19
LINGUINE GAMBERONI Prawns, nduja butter, burrata, fennel gremolata. (Contains pork)	15 / 20
AGNOLOTTI (V) Hand- filled with pumpkin & nutmeg. Winter kale, Gorgonzola fonduta, toasted pumpkin seed.	15 / 20
CRAB RAVIOLI Crab, chilli & mascarpone and samphire, tarragon, tomato butter.	15 / 22
RISOTTO (GF) (N) Fennel sausage, roast cauliflower and walnut.	14 / 19

ROMAN SOURDOUGH PIZZA

BIG CARNE (N) Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella. (Contains pork)	15
CALABRESE Tomato base, nduja hot honey, Calabrese salami, Burrata. (Contains pork)	15
FUNGHI (V) (N) Bechamel base, mushroom, gorgonzola cheese, chestnuts, cavolo nero pesto.	15
PORCHETTA Roasted onion bechamel base, rolled roast pork, Taleggio, charred leek & citrus dressing.	15
BIANCO (V) Bechamel, roasted thyme potato, Taleggio, raisin & caramelised onion agrodolce.	15

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF) Gluten Free

All our meats & cheese are (GF) - Gluten Free

GF alternatives are available on some dishes. Please ask your server.

