

SUNDAY

OLYMPIC
STUDIOS

9.30AM - 7PM

BRUNCH (FROM 9.30AM)

SELECTION OF PASTRIES	3.5	EGG & BACON ROLL	9.5
HOT DRINK & PASTRY	6	+ bacon, fried egg, ketchup	
TOAST WITH JAM & BUTTER	4	CRUSHED MINTED PEAS (V)	11.5
+ sourdough, rye or gluten free		+ sourdough, grilled halloumi	
HOME-MADE GRANOLA (VG)	7.5	MUSHROOM FRICASSÉ (V)	12
+ soya yoghurt, blueberry compote		+ sourdough, poached egg, sumac	
FRENCH TOAST (V)	12	EGGS BENEDICT + sourdough, bacon	12
+ strawberry compote, clotted cream		EGGS ROYALE + sourdough, cured salmon	13
SIDES	4	EGGS FLORENTINE + sourdough, spinach (V)	12
+ spinach, bacon, cured salmon, tomato		BAKED EGGS (V)	11.5
butter beans, halloumi, hash browns		+ tomato butter beans, spinach,	
EXTRA EGG	2	harissa	

LUNCH (FROM 11.30AM)

TO SHARE OR START

STONEBAKED WHITE SOURDOUGH LOAF + salted butter (V)	4.5
CRISPY FRIED SQUID + sriracha mayo, lemon	10.5
BURRATA + asparagus, edamame, green beans, romesco (V)	12.5
GRILLED PADRON PEPPERS + aioli (V)	8.5
CURED SALMON + shaved fennel, dill crème fraîche, rye bread	12.5
HAM HOCK & PISTACHIO TERRINE + apple mustard, sourdough	11.5

SUNDAY ROAST

HEREFORD BEEF + horseradish sauce	24
LEMON & THYME ROAST CHICKEN + stuffing, bread sauce	23
MAPLE BAKED CAULIFLOWER STEAK + chimichurri sauce (VG)	22
ROASTED SCOTTISH SALMON + dill crème fraîche	23

ALL OUR ROASTS ARE SERVED
WITH ROASTED POTATOES & VEGETABLES, YORKSHIRE PUDDING AND GRAVY

MEMBERSHIP?
FILM MEMBER
CLUB MEMBER

ENQUIRE
HERE



DESSERTS, CAKES & CREAM TEA

TREACLE TART (V)	6.5	BROWNIE (V/GF)	4
STICKY TOFFEE PUDDING (V)	6.5	PLAIN SCONE (V)	4
SEASONAL FRUIT CRUMBLE (V)	6.5	FRUIT SCONE (V)	4
CHOCOLATE MOUSSE (V/GF)	6.5	CREAM TEA (V)	6
KNICKERBOCKER GLORY (V)	6.5	+ scone, jam, clotted cream, hot drink	

SUBJECT TO AVAILABILITY - ASK YOUR WAITER FOR MORE DETAILS
ALLERGEN INFORMATION - PLEASE SEE OVER
VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE

CINEMA
WHAT'S ON



We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.



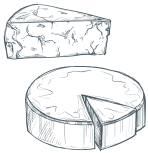
LAY'S OF CHELSEA

Lay's of Chelsea is a family-run fruit and veg business based in South West London, with a rich history that began over 150 years ago with a traditional fruit and veg barrow in Chelsea. They supply us with a range of fresh fruit, vegetables, salads, and herbs.



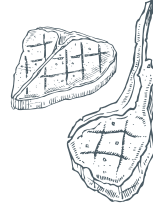
WRIGHT BROS

Our fish and seafood are sourced from Wright Bros, a company run by two brothers who have been supplying fish to restaurants and Michelin starred chefs in the UK for over 20 years. They started as oyster merchants and expanded to seek out the finest shellfish and seafood from around the UK – from Billingsgate to Brixham, South Devon.



ALLAN REEDER

Allan Reeder, established in 1971, is London's leading dairy supplier and still very much a family affair. The company is run by Allan Reeder himself, with daughter Heidi managing customer relations, son Chris overseeing supplier relations and logistics, and son Ben looking after marketing.



AUBREY ALLEN

Our meat is sourced directly from award-winning butchers, Aubrey Allen. This family business started over 80 years ago as a small butcher's shop in Coventry and has since become one of the best-known butchers in the Midlands and throughout the UK. We trust them to provide us with the highest quality meat for our customers.



BRINDISA

For our olives, nuts, and specialist Spanish charcuterie, we rely on Brindisa, a company whose name is derived from the Spanish word 'brindis', meaning to raise one's glass in a toast. Their work over the past 30 years has been to celebrate the varied cultures, landscapes, and exceptional foods of Spain.



REEVES BUTCHERS

Reeves Butchers, established since the early 1960s, is a family business that has seen three generations of fathers and sons work together in Camberley, Surrey. They supply us with bacon, sausages and hams made from free-range pork from the west country.

ALLERGENS

If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes.

Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.

Card and contactless payments only please, as we are now cashless.
A discretionary service charge of 12.5% will be added to your bill.
100% of the discretionary service charge goes to our staff, always has, always will.
VAT is charged according to government guidelines.