

BREAKFAST MENU

CONTINENTAL SELECTION

Toast £3

White, wholemeal, granary, sourdough, Cape seed loaf

Granola £8

Natural yoghurt, seasonal berries, toasted seeds, nuts

Bakery £3 each

Plain croissant, pain au chocolat, pain au raisin

Organic Porridge Oats £7

Made with milk, water, or coconut milk

Fruit Plate £7

Seasonal British fresh fruit

Yoghurt £8

Natural yoghurt, coconut yoghurt, fruit yoghurt

Artisan Breakfast £14

Honey roasted ham, Parma ham, Isle of Mull Cheddar, Baron Bigod, croissant, selection of bread

Oak Smoked Scottish Salmon £10

Wholemeal toast, capers, lemon

French Toast £14

Brioche bread, banana, berries, maple syrup

Buttermilk Pancakes £12

Mixed berry compote or crispy streaky bacon and maple syrup

Crushed Avocado £12

On Cape seed loaf with a poached hen's egg, sundried tomato

Oak Smoked Scottish Salmon £16

Scrambled egg, toasted English muffin

Eggs Benedict (Single £7.50 / Double £13)

Wiltshire cured ham, hollandaise sauce

Eggs Royale (Single £8 / Double £15)

Oak smoked Scottish salmon, hollandaise sauce

Eggs Florentine (Single £7.50 / Double £13)

Buttered spinach, hollandaise sauce

Two Heritage Eggs on Toast £10

Choice of scrambled, poached, boiled or fried

Omelette £14

Ham and Cheddar cheese, spinach and goats' cheese, or smoked salmon and chives

Full English £19

Two free-range heritage eggs cooked your way, Butlers Bangers sausage, Jimmy Butler's short back and smoked streaky bacon, Laverstoke Park Farm black pudding, homemade hash brown, Portobello mushroom, roasted Isle of Wight tomato, baked beans

Vegan Breakfast £12

Vegan sausage, hashbrown, Portobello mushroom, spinach, avocado, sundried tomato, baked beans

SIDES

Bacon £5

Black Pudding £5

Pork Sausage £5

Vegan Sausage £5

Baked Beans £5

Avocado £5

BEVERAGES

Coffee £7 each

Espresso
Macchiato
Caffé Latte
Americano
Flat White
Cappuccino

Tea £7 each

English Breakfast
Earl Grey
Chamomile
Peppermint
Green Tea
Darjeeling

Juices £6 each

Freshly Squeezed Orange
Pink Grapefruit
Pressed Cox's Apple
Organic Beetroot
Carrot, Ginger, Turmeric, Orange
Green Goddess Superfood

Cocktails (per glass)

Bloody Mary £17
Mimosa £19.50
Lanson Black Label £22
Bolla Prosecco £16.50

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate.

A service charge of 15% will be added to your final bill.