



## TO START THE DAY

HOT DRINKS: FRESH COFFEE | TEAS | INFUSIONS

FRUIT JUICES: ORANGE | APPLE | CRANBERRY

BREADS & PASTRIES: TOASTED BLOOMER | CROISSANT | PAIN AU CHOCOLAT

PAIN AU RAISIN

## FROM THE KITCHEN

LABNEH, RASPBERRY & VANILLA JAM, PISTACHIO, TOASTED BRIOCHE (V)

VANILLA CHIA BOWL, COCONUT MILK YOGHURT, MIXED BERRIES (V)

BIRCHER MUESLI, GRANNY SMITH APPLE, MEDJOOL DATES & ALMONDS (V)

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AVOCADO & POACHED EGGS ON TOAST (V)

EGGS YOUR WAY: POACHED, SCRAMBLED OR FRIED EGGS ON SOURDOUGH TOAST

CHORIZO & POTATO HASH, SPINACH, POACHED EGGS, TOMATO FRESCA

SMOKED SALMON, SCRAMBLED EGGS & TOASTED SOURDOUGH BREAD

AMERICAN STYLE PANAKES, TWO PANCAKES WITH BACON, MIXED BERRIES AND MAPLE SYRUP

BREAKFAST BRIOCHE: SAUSAGE, BACON AND FRIED EGG FILLED BRIOCHE

HARBOUR FULL ENGLISH: SAUSAGE, BACK BACON, BLACK PUDDING, TOMATO, MUSHROOMS, BAKED BEANS AND EGGS YOUR WAY

GARDEN BREAKFAST (V): GRILLED HALLOUMI, TOMATO, MUSHROOMS, SPINACH, BAKED BEANS AND EGGS YOUR WAY

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE

if you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.