

DRINKS

Champagne	gl	btl
Charles Heidsieck, Brut Réserve, Champagne, France	20	100
Coffee by Assembly		
Espresso		3
Double espresso		4
Americano		4
Espresso Macchiato		3.5
Cortado		4
Flat white		4.5
Cappuccino		4.5
Latte		4.5
Tea by Canton		
English Breakfast		5
Darjeeling		5
Dragon Well green		5
Silver Needle white		6
Triple mint		5
Berry and hibiscus		4
Fresh mint		4
Juices		
Freshly pressed		8
Orange, pink grapefruit, apple		
Wellness blends		
Green Detox Elixir		8
Spinach, green apple, celery, ginger, spirulina		
Turmeric Glow Tonic		8
Turmeric, orange, carrot, ginger, black pepper		
Beetroot Power Boost		8
Beetroot, apple, lemon		
Cocktails		
Bloody Mary		14
Virgin Bloody Mary		10
Mimosa		18



ANGELICA'S BREAKFAST

Served with freshly pressed juice,
free flowing tea or coffee and your choice from our
selection of house-baked viennoiserie

Choose from an English Breakfast, Vegetarian
Breakfast, or any other dish of your choice 40

VIENNOISERIE

All our pastries are made in-house

Croissant	5
Pain au chocolat	6
Almond croissant	6
Cardamom bun (inspired by Hart Bageri, Copenhagen)	6
Savoury danish - confit tomato, Västerbotten	8

SWEET

Ricotta hotcakes with caramelised apple, honeycomb butter	16
Gluten free lemon, blueberry and poppy seed cake	6.5
Mini canelé	3

GRAINS, SEEDS & FRUIT

House granola, cow's, soy, coconut or oat milk	8
with berry compote and yoghurt	4
Apple, raspberry and coconut overnight oats (vg)	9
Classic porridge with berry compote (vg)	9
add goji berries, mixed seeds and coconut	3
Toast and seasonal preserves	7
Yoghurt and fresh berries	8
Fruit salad	8
Mixed berry bowl	9

EGGS

Eggs any style with choice of toast	10
Crushed avocado, tomato confit and poached eggs on sourdough (v)	18
Rösti potato, fried eggs, fermented chilli sauce	12
Streaky bacon roll or Cumberland sausage roll	10
add fried egg	2
Smoked salmon and scrambled eggs	19
Eggs Benedict	12 small 20 large
Eggs Florentine	12 small 20 large
Eggs Royale	14 small 24 large
Smoked salmon plate, boiled egg, seeded rye and dill	18

ENGLISH BREAKFAST

Two eggs fried, poached or scrambled, sweetcure bacon, Cumberland sausage, black pudding, baked beans, mushroom, tomato	25
Vegetarian – two eggs fried, poached or scrambled, spinach, potato rösti, mushroom, tomato, baked beans	20

SIDES

Sweetcure streaky bacon	6
Cumberland sausage	6
Mangalitza pork black pudding	7
Field mushrooms	5
Rösti potato	5
Grilled tomato	5
Avocado	5
Spinach	6
Toast	5
white or wholemeal bloomer, seeded rye, sourdough, gluten-free	

v - vegetarian | vg - vegan

Please inform our staff of any allergies or dietary restrictions.

We only use St. Ewe's free range eggs and all our butter and yoghurt come from The Estate Dairy.
A dairy-free yoghurt alternative is available upon request.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.