
BREAKFAST

Freshly baked pastries	1.50
Granola and organic yoghurt with seasonal fruits <i>Vegan yoghurt also available</i>	8.00
Seasonal fruits salad	7.50
Porridge <i>add banana</i> <i>add berry compote</i>	7.00 2.00 2.00
Sourdough toast with house marmalade or cherry preserve	4.00
Bircher musli with fruit	8.00
English breakfast <i>Choice of fried, scrambled or poached free range eggs with Old Spot sausage, bacon, black pudding, mushroom and grilled tomato</i>	15.00
English vegetarian breakfast <i>Choice of fried, scrambled or poached free range eggs with spinach, grilled tomato and Green Meats vegan sausage</i>	12.50
Vegan breakfast <i>Fried potatoes, grilled tomato, spinach, mushrooms and Green Meats vegan sausage</i>	11.00
Grilled kipper with wholegrain mustard butter <i>add free-range egg</i>	12.00 2.50
Steak, egg and chips	35.00

EGGS

Scrambled, fried or poached on toasted sourdough or rye bread	8.00
Eggs Benedict	12.50
Eggs Florentine	12.50
Eggs Royale	12.50
Lobster Royale	25.00
Floode smoked salmon “Hix cure” with scrambled eggs	15.50

I LOMBARD STREET
RESTAURANT · BAR · BRASSERIE

DRINKS

NON-ALCOHOLIC COCKTAIL

Bloody Shame 6.50
Tomato juice, Mark's Mary mix, lemon juice

FRESH JUICES

Orange, pink grapefruit 4.00

COFFEE

Fresh filter(unlimited) 3.50
Americano 3.50
Flat white 3.75
Espresso/Double 3.25/3.50
Cappuccino 3.75
Caffe Latte 3.75

TEAS/INFUSIONS

English breakfast or Earl grey 3.50
Green sencha, Chamomile, Peppermint 3.75

Please inform your waiter if you have any allergies. VAT included at current rate
A discretionary service charge of 15% will be added to your bill.