

# BREAKFAST

## COLD SELECTION

### SELECTION OF FRESHLY BAKED PASTRIES

7.5

### SEASONAL FRUIT SALAD

11

### HOMEMADE GRANOLA AND YOGHURT

with seasonal fruit (Vegan yoghurt also available)

14

### SOURDOUGH TOAST WITH GLASTONBURY WHEY BUTTER

with homemade Seville orange marmalade or jam

5.5

## HOT SELECTION

### GRILLED KIPPER WITH WHOLEGRAIN MUSTARD BUTTER

poached free-range egg

19

### FRENCH TOAST WITH CINNAMON SUGAR

with berries or with bacon and honey

17

### PORRIDGE

with banana, honey & cinnamon sugar or with berry compote

11.25

### ENGLISH BREAKFAST

Choice of fried, scrambled or poached free range eggs with Old Spot sausage, bacon, black pudding, mushroom, and grilled tomato

21

### ENGLISH VEGETARIAN BREAKFAST

Choice of fried, scrambled or poached free range eggs with spinach, grilled tomato, mushroom, and vegan sausage

16

### VEGAN BREAKFAST

Fried potatoes, grilled tomato, spinach, mushrooms, and vegan sausage

16

## CLARENCE COURT EGGS

### SCRAMBLED, FRIED, OR POACHED ON TOASTED SOURDOUGH OR RYE BREAD

12

### EGGS BENEDICT

16

### EGGS FLORENTINE

15

### EGGS ROYALE

18

### SEVERN AND WYE SMOKED WILD SALMON WITH SCRAMBLED EGGS

18

## DRINKS

### COFFEE

Fresh filter (unlimited) 4.5  
Americano 5  
Flat white 5.5  
Espresso/Double 4.5/5  
Cappuccino 5  
Caffe Latte 5

### FRESH JUICES

Orange 5.5  
Pink grapefruit 5.5  
Apple 5.5  
Cranberry 4  
Pure Green 6.5  
Rise & Shine 6.5  
Ginger Shot 5

### TEAS/INFUSIONS

English breakfast 4.5  
Earl grey 4.5  
Green Sencha 4.75  
Chamomile 4.75  
Peppermint 4.75  
Flowering jasmine 5.5

### COCKTAILS

#### Bloody Shame

Tomato juice, Lombard's Mary mix  
& freshly squeezed lemon juice

7.5

#### Mimosa

Fresh orange juice topped with  
Champagne

14

#### Breakfast Martini

London Dry Gin, Cointreau,  
marmalade & lemon juice

12.5

*If you have any allergies or dietary requirements please inform your server  
VAT is included at the current rate. An optional 15% gratuity will be added to your bill.*

# THE BREAKFAST CLUB

## COLD SELECTION

### SELECTION OF FRESHLY BAKED PASTRIES

7.5

### SEASONAL FRUIT SALAD

11

### HOMEMADE GRANOLA AND YOGHURT

with seasonal fruit (Vegan yoghurt also available)

14

### SOURDOUGH TOAST WITH GLASTONBURY WHEY BUTTER

with homemade Seville orange marmalade or jam

5.5

## HOT SELECTION

### ENGLISH BREAKFAST

Scrambled Clarence Court eggs with Old Spot sausage, bacon, black pudding, mushroom, and grilled tomato

21

### ENGLISH VEGETARIAN BREAKFAST

Scrambled Clarence Court eggs with spinach, grilled tomato, mushroom, and vegan sausage

16

### EGGS ROYALE

Severn & WYE Smoked VAR Salmon with Clarence Court eggs

18

### VEGAN BREAKFAST

Fried potatoes, grilled tomato, spinach, mushrooms, and vegan sausage

16

### FRENCH TOAST WITH CINNAMON SUGAR

with berries or with bacon and honey

17

## DRINKS

### COFFEE

Fresh filter (unlimited) 4.5  
Americano 5  
Flat white 5.5  
Espresso/Double 4.5/5  
Cappuccino 5  
Caffe Latte 5

### FRESH JUICES

Orange 5.5  
Pink grapefruit 5.5  
Apple 5.5  
Cranberry 4  
Pure Green 6.5  
Rise & Shine 6.5  
Ginger Shot 5

### TEAS/INFUSIONS

English breakfast 4.5  
Earl grey 4.5  
Green Sencha 4.75  
Chamomile 4.75  
Peppermint 4.75  
Flowering jasmine 5.5

### COCKTAILS

#### **Bloody Shame**

Tomato juice, Lombard's Mary mix & freshly squeezed lemon juice

7.5

#### **Mimosa**

Fresh orange juice topped with Champagne

14

#### **Breakfast Martini**

London Dry Gin, Cointreau, marmalade & lemon juice

12.5

*If you have any allergies or dietary requirements please inform your server  
VAT is included at the current rate. An optional 15% gratuity will be added to your bill.*