

108 BRASSERIE

BREAKFAST MENU

FRESHLY SQUEEZED JUICES

Valencia Orange
Pink Grapefruit
Braeburn Apple

SIGNATURE JUICE BLENDS £9

Mad About Mango, *mango, apple, carrot & ginger*
Green Citrus Boost, *spinach, pear & mint*
Super Berry Smoothie, *blackcurrant, banana & açai*

DOYLE CLASSICS

The Marylebone Breakfast £32
Enjoy the Continental Breakfast Buffet and your choice of dish from the Eggs or Classics section with any sides.

Continental Breakfast Buffet £23
Choice of freshly squeezed juice, all butter croissant, cured meats, European cheeses, granola pot, fresh fruit salad & a choice of tea or coffee
Enjoy our daily continental selection from the buffet

BAKERY

Toast - white, granary, sourdough or gluten free V
all of the above served with salted butter, jam & marmalade
Pan au raisin, Croissant au beurre, Pain au chocolat
Toasted crumpets *with Ling Heather honey & salted butter* V

EGGS

Two St Ewes eggs cooked any style *with toasted sourdough* V
Eggs Benedict / Eggs Royale / Eggs Florentine V
with toasted English muffin & hollandaise
Oak smoked salmon & scrambled eggs *with toasted granary bread*
Three-egg omelette V
Add: Baked English ham / Sautéed field mushrooms / Spinach / Cheese
Superfood egg white omelette *with chia, baby spinach, tomato & feta* V

CLASSICS

Full Irish Breakfast
Two eggs any style, dry cured bacon, Old Spot sausage, Clonakilty black & white pudding, field mushroom, grilled plum tomato, hash browns & baked beans
Full Vegetarian Breakfast
Two eggs any style, Glamorgan sausage, field mushroom, grilled plum tomato, sautéed spinach, hash browns & baked beans V
Belgian waffles *with crispy bacon & maple syrup or fresh berries*
Organic Irish Porridge *with Ling Heather honey, banana & hazelnuts* V/VE
Crushed avocado on grilled sourdough *with confit vine tomatoes & feta* V/VE | *Add: poached eggs*
Poppy seed bagel *with smoked salmon, cream cheese & chives*
Maple pecan granola *with raspberry compote & coconut yoghurt* VE
Seasonal fruit salad *with mixed berries* VE

SIDES

Dry cured bacon *back or crispy streaky*, Old Spot sausage, Clonakilty black & white pudding, avocado, spinach, grilled plum tomato, field mushroom, grilled halloumi

V Vegetarian | VE Vegan | V/VE Vegan upon request | FR Free Range

Some menu items may contain allergens or intolerances, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to farm' relationship with chefs.