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# BREAKFAST MENU

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## PORRIDGE (v) 7

Morello cherries, pistachios and honey

## GREEK YOGHURT (v)

homemade granola 7  
golden raisins, pine nuts, date molasses 8

## FRESHLY BAKED PASTRIES (v) 7

## SEASONAL FRUIT SALAD (vg) 8

## GREEN BOWL (v) 12

avocado, banana, kale, kiwi, celery, cucumber, apple



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## CLASSICS



## DUCK EGG EN COCOTTE 13

wild mushrooms, Gruyère, truffle, soldiers

## ENGLISH BREAKFAST 16

Victorian sausage, two eggs –  
any style, dry cured bacon, mustard crumbed tomato,  
field mushrooms, hash brown, sourdough toast

## COLOMBIAN EGGS (v) 13

scrambled eggs, tomato & spring onions,  
sourdough toast & avocado  
add grilled chorizo or smoked salmon 4.5 each

## BBQ BEANS ON TOAST (v) 14

feta, chives

## TWO EGGS ~ ANY STYLE (v) 8

sourdough toast, hand churned butter

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## WAFFLES

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## DUCK & WAFFLE 22

crispy leg confit, fried duck egg, mustard maple syrup

## CRAB & AVOCADO BENEDICT 17

Isle of Portland crab, hen's egg, avocado, waffle,  
hollandaise, sriracha

## 'THE FULL ELVIS' (v) 16

PBJ, caramelised banana, Chantilly cream,  
all the trimmings

## DUCK BENEDICT 16

braised duck leg, waffle, hen's egg,  
hollandaise, sriracha



## CARAMELISED BANANA WAFFLE (v) 13

housemade hazelnut chocolate spread,  
vanilla ice cream, peanut crunch

## SMOKED SALMON ROYALE 16

poached hen's egg, waffle, hollandaise,  
horseradish, chive  
add 10g Exmoor Caviar 24

## LEMON MERINGUE WAFFLE (v) 12

lemon curd, Italian meringue, lemon  
sherbet ice cream, dill

## EGGS FLORENTINE (v) 15

poached hen's egg, waffle, spinach,  
hollandaise, lemon balm

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## SIDES

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VICTORIAN SAUSAGE 4

DRY CURED BACON 4

FIELD MUSHROOM (vg) 4

CRUSHED AVOCADO (vg) 4

BLACK PUDDING 4

MUSTARD CRUMBED TOMATO (v) 4

HASH BROWNS (vg) 4

BBQ BEANS (v) 4

10G EXMOOR CAVIAR 24

TRUFFLE FRIES 10  
parmesan

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

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

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# BREAKFAST BEVERAGES

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## LIBATIONS

**MIMOSA** 15  
freshly squeezed orange juice,  
Champagne

**BLOODY MARY** 14  
tomato, usual spices, choice of spirit

**KIR ROYALE** 15  
crème de cassis,  
black currant reduction,  
Champagne

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## BUBBLES

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125ml/750ml

NV TAITTINGER BRUT RESERVE, REIMS 14.5 / 87

NV TAITTINGER BRUT PRESTIGE ROSÉ, REIMS 18.5 / 110

NV TAITTINGER BRUT 'PRELUDE GRAND CRUS', REIMS 22.5 / 130

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## JUICE

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**FRESHLY SQUEEZED ORANGE** 5.5

**FRESHLY SQUEEZED PINK  
GRAPEFRUIT** 5.5

**PINK GRAPEFRUIT** 3

**APPLE** 3

**TOMATO** 3

**CRANBERRY** 3

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## EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

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Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela. Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

**PROJECT PERU FILTER COFFEE** 3.25

from an organic cooperative farming on the mountains of Northern Peru

**ESPRESSO** 4.50

**AMERICANO** 4.50

**MACCHIATO** 4.75

**CORTADO** 4.75

**FLAT WHITE** 4.75

**CAPPUCCINO** 4.75

**LATTE** 4.75

**MOCHA** 5.00

**DARK HOT CHOCOLATE** 4.75

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## EXTRACT TEA

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Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags.

**ENGLISH BREAKFAST** 4.5

**EARL GREY** 4.5

**CHAMOMILE** 4.5

**FRESH MINT** 4.5

**GREEN TEA** 4.5