

BREAKFAST



GREEK YOGHURT (V) (GF) 7
homemade granola or fresh fruit

PORRIDGE (V) 7
cashews, caramelised pear,
local honey, toasted seeds

SEASONAL FRUIT SALAD (V) (GF) 7

FRESHLY BAKED PASTRIES (V) 5



CLASSICS

HOMEMADE CHICKPEA DHAL (V) 12
poached eggs, sourdough toast, coriander, pickled onion

DUCK EGG EN COCOTTE (V) 13
wild mushrooms, Gruyère, truffle, soldiers

TWO EGGS ~ ANY STYLE (V) 7
sourdough toast & hand churned butter

SHAKSHOUKA (V) 14
harissa yoghurt, coriander, black chilli flakes

COLOMBIAN EGGS (V) 12
scrambled eggs, tomato, spring onions,
sourdough toast, avocado
add grilled chorizo or smoked salmon 4.5 each

SCOTTISH BREAKFAST 16
Cumberland sausage, two eggs ~ any style, dry cured bacon,
haggis, roasted tomato, portobello mushroom, hash brown,
cheese scone

WAFFLES

SMOKED SALMON ROYALE 15
poached eggs, hollandaise, horseradish, chives

LEMON MERINGUE (V) 12
lemon curd, Italian meringue, lemon sorbet, dill



EGGS FLORENTINE (V) 14
poached eggs, spinach, hollandaise, lemon zest

CARAMELISED BANANA (V) 13
homemade chocolate & hazelnut spread,
vanilla ice cream, peanut crunch

DUCK BENEDICT 16
smoked duck breast, poached eggs, hollandaise, sriracha

DEEP FRIED MARS BAR (V) 12
hazelnut ice cream & sweetmeat fudge sauce

DUCK & WAFFLE 24
crispy leg confit, fried duck egg, mustard maple syrup

AVOCADO (V) 13
poached eggs, Aleppo chillies

'THE FULL ELVIS' (V) 17
PBJ, caramelised banana, Chantilly,
all the trimmings

SIDES

DRY CURED BACON (GF) 4

HASH BROWNS (V) (GF) 4

ROASTED TOMATO (V) (GF) 3

AVOCADO (V) (GF) 3



CUMBERLAND SAUSAGE 4

CHEESE SCONE (V) 3

PORTOBELLO MUSHROOMS (V) (GF) 3

HAGGIS 4

BAKED BEANS (V) (GF) 3

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova

(GF) Gluten conscious (V) Vegetarian (V) Vegan

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.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 9

freshly squeezed orange juice,
Champagne

BLOODY MARY 12

tomato, usual spices, choice of spirit

KIR ROYALE 14

crème de cassis,
black currant reduction,
Champagne

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 16 / 90

NV PHILIPPONNAT, BRUT ROSE, ROYALE RESERVE, MAREUIL-SUR-AY 18 / 110

JUICE

FRESHLY SQUEEZED ORANGE 5**FRESHLY SQUEEZED PINK
GRAPEFRUIT 5****PINK GRAPEFRUIT 3.5****APPLE 3.5****TOMATO 3.5****CRANBERRY 3.5**

EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

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

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 3.25**AMERICANO 3.25****MACCHIATO 3.25****CORTADO 3.5****FLAT WHITE 3.5****CAPPUCCINO 3.5****LATTE 3.5****MOCHA 3.5****DARK HOT CHOCOLATE 4.25**
with all the trimmings 5

CANTON TEA

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

BREAKFAST TEA 3.25**EARL GREY 3.25****CHAMOMILE 3.25****JADE GREEN TIPS 3.25****LEMONGRASS & GINGER 3.25****TRIPLE MINT 3.25****FRESH MINT 3.25**