

# BREAKFAST



## PORRIDGE 8

Morello cherries, pistachios and honey

## FRESHLY BAKED PASTRIES 8

## GREEK YOGHURT 8

homemade granola OR  
summer berries compote

## SEASONAL FRUIT SALAD 9



## CLASSICS

### ENGLISH BREAKFAST 18

Victorian sausage, two eggs – any style,  
dry cured bacon, roasted tomato,  
field mushrooms, hash brown, cheese scone

### HOMEMADE BAKED BEANS 15

cheese scone, feta, chives

### SHAKSHOUKA 15

harissa yoghurt, coriander, black chilli flakes

### COLOMBIAN EGGS 15

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

### TWO EGGS ~ ANY STYLE 10

sourdough toast, hand churned butter

### DUCK EGG EN COCOTTE 15

wild mushrooms, Gruyère, truffle, soldiers

## WAFFLES

### DUCK & WAFFLE 24

crispy leg confit, fried duck egg,  
mustard maple syrup

### 'THE FULL ELVIS' 18

PBJ, caramelised banana, Chantilly,  
all the trimmings

### CARAMELISED BANANA 15

housemade hazelnut chocolate spread,  
vanilla ice cream, peanut crunch

### LEMON MERINGUE 13

lemon curd, Italian meringue,  
lemon sorbet, dill

### AVOCADO WAFFLE 15

poached eggs, Aleppo chillies

### 'WANNA BE' DUCK & WAFFLE 24

crispy hen of the woods mushroom tempura,  
fried duck egg, mustard maple syrup

### DUCK BENEDICT 18

smoked duck breast, poached eggs,  
hollandaise, sriracha

### SMOKED SALMON ROYALE 18

poached eggs, hollandaise,  
horseradish, chive

### EGGS FLORENTINE 16

poached eggs, spinach,  
hollandaise, lemon zest

## SIDES

### VICTORIAN SAUSAGE 5

### BLACK PUDDING 4

### DRY CURED BACON 5

### ROASTED TOMATO 4

### FRENCH FRIES 7

add truffle & Parmesan 10

### FIELD MUSHROOM 4

### HASH BROWNS 4

### CHEESE SCONE 4

### CRUSHED AVOCADO 4

### HOMEMADE BAKED BEANS 3



Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen

Gluten conscious Vegetarian 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.

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## BREAKFAST BEVERAGES

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### LIBATIONS

**MIMOSA 16**

freshly squeezed orange juice,  
Champagne

**BLOODY MARY 15**

tomato, usual spices, choice of spirit

**KIR ROYALE 16**

crème de cassis,  
black currant reduction,  
Champagne

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### BUBBLES

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125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 17 / 98

NV FORGET-BRIMONT, ROSÉ, 1ER CRU, REIMS 20 / 116

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### JUICE

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**FRESHLY SQUEEZED ORANGE 6.5****FRESHLY SQUEEZED PINK  
GRAPEFRUIT 6.5****PINK GRAPEFRUIT 4****APPLE 4****TOMATO 4****CRANBERRY 4**

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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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### CANTON 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. Also available as loose leaf.

**ENGLISH BREAKFAST 4.5****EARL GREY 4.5****CHAMOMILE 4.5****JADE GREEN TIPS 4.5****LEMONGRASS & GINGER 4.5****TRIPLE MINT 4.5**