
BREAKFAST MENU



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



CLASSICS

DUCK EGG EN COCOTTE 13

wild mushrooms, Gruyère, truffle, soldiers



ENGLISH BREAKFAST 17

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

WAFFLES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

HAM BENEDICT 16

English ham, waffle, hollandaise

'THE FULL ELVIS' (v) 17

PBJ, caramelised banana, Chantilly cream,
all the trimmings

DUCK BENEDICT 17

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



CARAMELISED BANANA WAFFLE (v) 14

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

SMOKED SALMON ROYALE 17

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

SIDES

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

FRIES 7

add truffle & Parmesan 10

Corporate Chef Daniel Barbosa

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 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

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 16 / 95

NV PHILIPPONNAT, NON DOSE ROYALE RESERVE, MAREUIL-SUR-AY 18 / 105

NV PHILIPPONNAT, BRUT ROSE, ROYALE RESERVE, MAREUIL-SUR-AY 19 / 112

JUICE

FRESHLY SQUEEZED ORANGE 5.5

**FRESHLY SQUEEZED PINK
GRAPEFRUIT** 5.5

PINK GRAPEFRUIT 3

APPLE 3

TOMATO 3

CRANBERRY 3

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 3.25

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

EXTRACT TEA

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