

# BREAKFAST



## PORRIDGE (v) 7

Morello cherries, pistachios and honey

## FRESHLY BAKED PASTRIES (v) 7

## GREEK YOGHURT (v)

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

## SEASONAL FRUIT SALAD (vg) 8



## CLASSICS



### DUCK EGG EN COCOTTE 13

wild mushrooms, Gruyère, truffle, soldiers

### ENGLISH BREAKFAST 17

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

### COLOMBIAN EGGS (v) 13

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

### HOMEMADE BAKED BEANS (v) 14

cheese scone, 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

### 'THE FULL ELVIS' (v) 17

PBJ, caramelised banana, Chantilly cream, all the trimmings

### HAM BENEDICT 16

English ham, waffle, poached hen's egg, hollandaise

### CARAMELISED BANANA WAFFLE (v) 14

housemade hazelnut chocolate spread,  
vanilla ice cream, peanut crunch

### DUCK BENEDICT 17

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



### LEMON MERINGUE WAFFLE (v) 12

lemon curd, Italian meringue,  
lemon sorbet, dill

### SMOKED SALMON ROYALE 17

poached hen's egg, waffle, hollandaise,  
horseradish, chive

### XMAS PUDDING WAFFLE (v) 14

brandy butter, rum ice cream, red currants

### 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

ROASTED TOMATO (v) 4

HASH BROWNS (vg) 4

HOMEMADE BAKED BEANS (vg) 3

FRENCH FRIES (v) 7  
add truffle & Parmesan 10

CHEESE SCONE (v) 3

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.

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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 16 / 95

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

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

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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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## 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**