
BREAKFAST MENU



PORRIDGE (v) 7

Morello cherries, pistachios and honey

FRESHLY BAKED PASTRIES (v) 7

croissant, toffee swirl, fruit twist

GREEK YOGHURT (v)

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

SEASONAL FRUIT SALAD (vg) 8



CLASSICS



DUCK & WAFFLE 20

crispy leg confit, fried duck egg, mustard maple syrup

ENGLISH BREAKFAST 16

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

COLOMBIAN EGGS (v) 12

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

BBQ BEANS ON TOAST (v) 14

feta, chives

TWO EGGS ~ ANY STYLE (v) 8

farmhouse loaf, hand churned butter

WAFFLES

'THE FULL ELVIS' (v) 16

PBJ, caramelised banana, Chantilly cream,
all the trimmings

CARAMELISED BANANA (v) 13

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

LEMON MERINGUE WAFFLE (v) 12

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

DUCK BENEDICT 15

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



SMOKED SALMON ROYALE 15

poached hen's egg, waffle, hollandaise,
horseradish, chive
add 10g Exmoor Caviar 34

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 3

MUSTARD CRUMBED TOMATO (v) 3

HASH BROWNS (vg) 3

BBQ BEANS (v) 4

Please note, the kitchen cannot accommodate any substitutions to the breakfast menu. Thank you for understanding.

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.

BREAKFAST BEVERAGES



LIBATIONS

BLOODY MARY

tomato, usual spices, choice of spirit

14

MIMOSA

freshly squeezed orange juice,
Champagne

15

KIR ROYALE

crème de cassis, black currant reduction,
Champagne

15

BUBBLES

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

JUICE

**FRESHLY SQUEEZED
ORANGE** 5.5

**FRESHLY SQUEEZED PINK
GRAPEFRUIT** 5.5

PINK GRAPEFRUIT 3

APPLE 3

TOMATO 3

CRANBERRY 3

JING TEA

ENGLISH BREAKFAST 4.5

EARL GREY 4.5

CHAMOMILE 4.5

FRESH MINT 4.5

GREEN TEA 4.5

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HOT CHOCOLATE 3.5

MUSETTI COFFEE

ESPRESSO 3.5 / 5

MACCHIATO 3.5 / 5

CAFFÉ LATTE 4

CAPPUCCINO 4

MOCHA 4

AMERICANO 4

FLAT WHITE 4.5

CORTADO 3.5 / 5

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