

BREAKFAST



PORRIDGE 8

Morello cherries, pistachios and honey

FRESHLY BAKED PASTRIES 8

GREEK YOGHURT 8

homemade granola
golden raisins, pine nuts, date molasses

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

COLOMBIAN EGGS 14

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

HOMEMADE BAKED BEANS 15

cheese scone, feta, chives

TWO EGGS ~ ANY STYLE 9

sourdough toast, hand churned butter

SHAKSHOUKA 15

harissa yoghurt, coriander, black chilli flakes

DUCK EGG EN COCOTTE 14

wild mushrooms, Gruyère, truffle, soldiers

WAFFLES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

AVOCADO WAFFLE 15

poached eggs, Aleppo chillies

'THE FULL ELVIS' 18

PBJ, caramelised banana, Chantilly,
all the trimmings

DUCK BENEDICT 18

smoked duck breast, poached eggs,
hollandaise, sriracha

CARAMELISED BANANA 15

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

SMOKED SALMON ROYALE 18

poached eggs, hollandaise,
horseradish, chive

LEMON MERINGUE 13

lemon curd, Italian meringue,
lemon sorbet, dill

EGGS FLORENTINE 16

poached eggs, spinach,
hollandaise, lemon balm



SIDES

VICTORIAN SAUSAGE 5

DRY CURED BACON 5

FIELD MUSHROOM 4

CRUSHED AVOCADO 4

BLACK PUDDING 4

ROASTED TOMATO 4

HASH BROWNS 4

HOMEMADE BAKED BEANS 3

FRENCH FRIES 7

CHEESE SCONE 4

add truffle & Parmesan 10

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen

Gluten free 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.

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

CANTON TEA

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