

BREAKFAST MENU



PORRIDGE (v)
Morello cherries, pistachios and honey
7

BREAKFAST BIRCHER (v)
cinnamon, seasonal fruits
8

SEASONAL FRUIT SALAD (v)
8

GREEK YOGHURT (v)
homemade granola 7
golden raisins, pine nuts, date molasses 8

FRESHLY BAKED PASTRIES (v)
croissant, pain au chocolat, pain aux raisins
7

HEALTHY SECTION

GREEN BOWL (v)
avocado, banana, kale, kiwi, celery, cucumber, apple
10

YELLOW BOWL (v)
apple, pear, ginger, turmeric, banana,
avocado, cinnamon
10

RED BOWL (v)
mixed berries, pomegranate, orange, soy yoghurt
10

PROTEIN BOWL (v)
sweet potato, kale, brown rice, chickpeas, quinoa
10

CLASSICS

ENGLISH BREAKFAST
Lincolnshire sausage, two eggs - any style,
dry cured bacon, plum tomato, field mushroom,
hash brown, Cheddar & buttermilk scone
16

COLOMBIAN EGGS (v)
scrambled eggs, tomato & spring onions,
farmhouse loaf & avocado 12
add grilled chorizo or smoked salmon 4.5 each

TWO EGGS ~ ANY STYLE (v)
farmhouse loaf, hand churned
butter
8

SPICED CHANA (v)
poached hen's egg, fresh coriander, flatbread, sumac
12

DUCK EGG EN COCOTTE (v)
wild mushrooms, Gruyère,
truffle, soldiers
14

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup
20

WAFFLES

'THE FULL ELVIS' (v)
PBJ, caramelised banana, Chantilly cream,
all the trimmings
16

CARAMELISED BANANA (v)
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch
13

LEMON MERINGUE WAFFLE (v)
lemon curd, Italian meringue, lemon
sherbet ice cream, dill
12

DUCK BENEDICT
braised duck leg, waffle, hen's egg,
hollandaise, Sriracha
15

SMOKED SALMON ROYALE
poached hen's egg, waffle, hollandaise,
horseradish, chive
15

EGGS FLORENTINE (v)
poached hen's egg, waffle, spinach,
hollandaise, lemon balm
15

SIDES

LINCOLNSHIRE SAUSAGE
4
BLACK PUDDING
3

DRY CURED BACON
4
PLUM TOMATO (v)
3

FIELD MUSHROOM (v)
4
HASH BROWNS (v)
3

CRUSHED AVOCADO (v)
4
CHEDDAR & BUTTERMILK SCONE (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 /
PINK GRAPEFRUIT 5.5
GRAPEFRUIT 3
APPLE 3
ORANGE 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

COFFEE

- ~ **CAFFÉ MUNETTI** ~
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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