
BUTLERS RESTAURANT

CONTINENTAL SELECTION

TOAST
White, wholemeal, granary, sourdough,
Cape seed loaf
3

BAKERY
Plain croissant, pain au chocolat,
seasonal fruit Danish, cinnamon swirl
3 (each)

FRUIT PLATE
Seasonal British fresh fruit
7

GRANOLA
Natural yoghurt, seasonal berries,
toasted seeds, nuts
8

ORGANIC PORRIDGE OATS
Made with milk, water,
or coconut milk
7

YOGHURT
Natural yoghurt, coconut yoghurt,
fruit yoghurt
8

ARTISAN BREAKFAST

Honey roasted ham, Isle of Mull Cheddar, Baron Bigod, croissant, selection of bread
14

OAK SMOKED SCOTTISH SALMON

Brown toast, lemon
10

FRENCH TOAST
Brioche bread, banana,
blueberries, maple syrup
14

EGGS BENEDICT
Wiltshire cured ham,
hollandaise sauce
Single 7.50 / Double 13

OAK SMOKED SCOTTISH SALMON
Scrambled egg,
toasted English muffin
16

BUTTERMILK PANCAKES
Mixed berry compote or crispy
streaky bacon and maple syrup
12

EGGS ROYALE
Oak smoked Scottish salmon,
hollandaise sauce
Single 8 / Double 15

TWO HERITAGE EGGS ON TOAST
Choice of scrambled, poached,
boiled or fried
10

CRUSHED AVOCADO
On Cape seed loaf with a poached hen's
egg, sundried tomato
12

EGGS FLORENTINE
Buttered spinach,
hollandaise sauce
Single 7.50 / Double 13

OMELETTE
Ham and Cheddar cheese,
spinach and goats' cheese, or smoked
salmon and chives
14

FULL ENGLISH

Two free-range heritage eggs cooked your way, Butlers Bangers sausage, Jimmy Butler's short back and smoked streaky bacon, Laverstoke Park Farm black pudding, homemade hash brown, seasonal English mushrooms, roasted Isle of Wight tomato, baked beans
19

VEGAN BREAKFAST

Vegan sausage, Hashbrown, Portobello mushroom, roasted tomato, baked beans, avocado
12

SIDES

Bacon, Black pudding, Pork sausage, vegan sausage, baked beans, avocado
5 (each)

COFFEE
Espresso
Macchiato
Caffé latte
Americano
Flat white
Cappuccino
6

TEA
English breakfast
Earl Grey
Chamomile
Peppermint
Green tea
Darjeeling
6

JUICES
Freshly squeezed orange
Pink grapefruit
Pressed Cox's apple
Organic beetroot
Carrot, ginger, turmeric, orange
Green Goddess superfood
5

COCKTAILS
Bloody Mary 17
Mimosa 19.50
Lanson Black Label 22
Bolla Prosecco 16.50
(per glass)

V – Vegetarian VG – Vegan GF – Gluten Free

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.