



BREAKFAST

Continental

38 per person

Juices

*Freshly Squeezed: Orange, Pink Grapefruit
Pressed: Apple, Tomato, Pineapple, Cranberry, Beetroot*

Cereals

*Cornflakes, Bran Flakes, Goji Berry Muesli, Cherry & Blueberry Granola, Strawberry & Banana Crunch,
Cranberry Papaya Crisp
with your choice of milk: Whole, Semi-Skimmed, Skimmed, Soya, Coconut, Almond, Oat*

Coconut Kombucha Overnight Oats

Served with Maple Syrup

Oat Porridge

*with your choice of milk: Whole, Semi-Skimmed, Skimmed, Soya, Coconut, Almond, Oat or Water
Served with Brown Sugar, Cream & Whisky or Seasonal Fruit Compote*

Fresh Fruit

Served with an Orange & Mint Syrup

Yoghurts

*Natural, Greek, Dairy-Free
with your choice of fruit compote: Strawberry, Raspberry, Mango
Selection of Toppings: Goji Berries, Chia Seeds, Pumpkin Seeds, Coconut Shavings, Flax Seeds,
Toasted Sunflower Seeds, Walnuts, Hazelnuts*

Bakery Basket

*A Selection of Sourdough Breads and Fresh Pastries
with Tiptree Fruit Preserves*

Illy Filter Coffee

Espresso, Americano, Cappuccino, Caffè Latte, Caffè Mocha, Macchiato, Hot Chocolate

PMD Speciality Tea

English Breakfast, Earl Grey, Darjeeling, Peppermint, Chamomile, Green, Rooibos

Champagne & Prosecco

By the glass - 125ml

Botter Prosecco Superiore 11.5%	14
Emile Leclere Brut NV 12%	20
Emile Leclere Brut Rose NV 12.5%	22

Breakfast Cocktails

Bloody Mary	20
Mimosa	20

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

If you are allergic to any ingredients or have any dietary restrictions

please inform your waiter who can provide you with a list of allergens contained within our dishes.

A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.



BREAKFAST

Full Breakfast

45

Kindly note the full breakfast is inclusive of the continental breakfast and includes one dish from our à la carte menu, should you wish to order an additional dish a supplement of £22.50 per dish will be charged.

Full English Breakfast

*Free Range Clarence Court Burford Brown Hen's Eggs cooked your way
with*

*Olde English Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding, Hash Brown, Portobello Mushroom,
Grilled Plum Tomatoes, Baked Beans*

Vegetarian Full English Breakfast (v)

*Free Range Clarence Court Burford Brown Hen's Eggs cooked your way
with*

*Vegetarian Sausage, Smoked Maple Plant-Based Bacon, Hash Brown, Spinach, Portobello Mushroom,
Grilled Plum Tomatoes, Baked Beans*

The Breakfast Bap

*Smoked Streaky Bacon, Olde English Sausage & Fried Egg
Served with Hash Brown*

Charcoaled Sourdough Breakfast Bap (ve)

*Vegan Sausage, Smoked Maple Plant-Based Bacon, Crushed Avocado, Vegan Cheese, Smoked Chilli Jam
Served with Vegan Hash Brown*

Eggs Benedict

*Your choice of: Classic | Florentine | Royale
Toasted English Muffin, Hollandaise Sauce*

Buttermilk Pancakes or Waffles

Strawberries, Blueberries, Maple Syrup

Omelette

*Your choice of regular or egg white:
Mature Cheddar & Black Treacle Glazed Ham
Mushroom, Spinach & Parmesan
Mixed Herbs, Smoked Salmon, Chive & Caviar*

Scottish Smoked Salmon & Crushed Avocado

Poached Eggs, Toasted Sourdough, Hollandaise

Charcuterie

*Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo, Lincolnshire Cheddar
Served with Apple & Raisin Chutney*

41 Baked Beans on Toast (ve)

Sundried Tomatoes, Avocado, Vegan Cheese

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