

BREAKFAST

7am to 10am Monday to Friday
7.30am to 11am Saturday and Sunday

£19.95**Porridge**

vanilla bean, berry compote

Bircher

apple juice soaked oats, maple buckwheat crumble, apple compote, natural yogurt, Pink Lady syrup

Olive Oil Scrambled Eggs

griddled sourdough, seasonal greens, garlic and lemon yogurt, sesame salt

Smashed Avocado

lightly pickled carrot, toasted cumin seeds, natural yogurt, griddled granary bread

Squash Eggs

two poached hen's eggs, roast butternut squash, garlic yogurt, chilli butter, griddled sourdough

French Toast

all butter brioche, strawberries, vanilla Greek yogurt, hazelnuts

English Breakfast

Cumberland sausages, grilled back bacon, plum tomato, field mushroom, black pudding and choice of eggs

Eggs Your Way

Benedict, Florentine or Royale

American Pancakes

streaky bacon, maple syrup

CONTINENTAL BUFFET**Meat and Cheese**

Salami Milano
Salami Chorizo
Parma ham
Cornish Yarg
Mild Cheddar
Suffolk Gold

Bakery and Preserves

Croissants
Pain au chocolat
Danish
Bread selection
Jams & Marmalade
Honey, Marmite, Nutella

Yogurts and Fruit

Natural and fruit yogurts
Seasonal fruit granola
Fresh fruit salad
Fruit basket

Cereals

Müsli
Granola
Cornflakes
Rice Krispies
Bran Flakes

BEVERAGES

Freshly ground cafetiere coffee
Selection of breakfast teas
Apple juice
Orange juice
Still iced water

Chapel Down Three Graces, England (125ml) £9.00

Taittinger Brut Réserve (125ml) £11.00

Taittinger Brut Vintage(125ml) £17.00

Detailed dish-specific information on allergens is available from your server. Please advise us before ordering if you have any allergies, as we cannot guarantee that our dishes are free from trace elements. Eating raw or undercooked meat and seafood increases the risk of food poisoning.

All prices include VAT at the current rate, but exclude service.