

BAKERY —

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| VIENNOISERIE BASKET 3PCS | 14 |
| Croissant / Pain au chocolat / Pain aux raisins | 5 |
| TOAST | 5 |
| Heritage sourdough / Rye / White / Brown / Granary | |
| Served with Bungay butter, fruit jam and marmalade | |
| MUFFIN | 5 |
| Blueberry crumble / Chocolate chip | |
| ALMOND CROISSANT | 5 |

COLD BREAKFAST —

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| SEASONAL FRUITS PLATTER | 16 |
| (ve) (gf) | |
| DORSET YOGHURT | 5 |
| Plain / Strawberry / Apricot (v) | |
| OVERNIGHT OAT & CHIA SEED PUDDING | 16 |
| Matcha, coconut, seasonal fruits (ve) (gf) | |
| FLAXSEED GRANOLA | 17 |
| Almond, choice of yoghurt, mint (v) (gf) | |
| HOT PORRIDGE | 13 |
| Pecans, cinnamon sugar (v) | |
| SMOKED SALMON BAGEL | 18 |
| Cream cheese, avocado | |

SWEET —

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| BLUEBERRY & RICOTTA HOTCAKE | 22 |
| Whipped ricotta, balsamic preserved berries, toasted seeds (v) | |
| GIANDUJA CROFFLE | 22 |
| Hazelnut ganache, vanilla chantilly (v) | |

BREAKFAST GOURMAND —

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| OSCIETRA CAVIAR 30G | 155 |
| WAGYU BRESAOLA | 22 |
| Wholemeal focaccia | |
| PROSCIUTTO HAM 30 MONTHS | 18 |
| Wholemeal focaccia | |
| SELECTION OF THREE ARTISAN CHEESES | 22 |
| Wholemeal baguette | |

HOT BREAKFAST —

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| 🍳 BREAKFAST | 28 |
| Two eggs your way, grilled bacon, black pudding, pork sausage, mushrooms, tomato, sourdough toast | |
| Vegetarian option available | |
| AVOCADO ON TOAST | 19 |
| Artichoke pesto, confit tomato, pepper, seed tabouleh (ve) | |
| With two poached eggs | 25 |
| EGGS BENEDICT / ROYAL / FLORENTINE | 23 / 24 / 22 |
| Prosciutto cotto / Smoked salmon & Ikura / Spinach | |
| SCRAMBLED EGGS & SMOKED SALMON | 24 |
| Aberdeen smoked salmon, potato rosti | |
| PORCINI MUSHROOM OMELETTE | 26 |
| Comté, Gruyère, cress salad (v) | |
| 🍳 BREAKFAST BENTO | 38 |
| Salmon teriyaki, glazed mushrooms, spinach salad, onigiri rice, egg castella, miso soup, sliced fruit & berries | |
| PINE NUT & MUSHROOM PORRIDGE | 20 |
| Sesame seed, pine nut purée, spring onion, mixed mushrooms, steamed rice, kimchi (ve) | |
| With a poached egg | 24 |

SIDES —

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| Hollandaise sauce | 3 | Roasted tomato | 5 |
| Yuzu soy mushrooms (v) | 6 | Baked beans (ve) | 5 |
| Avocado with yuzu salt (ve) | 6 | Potato rosti (v) | 6 |
| Bacon | 6 | Chicken sausage / | 6 |
| | | Pork sausage | |

BEVERAGES —

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| BELLINI / MIMOSA | 17 |
| YUZU FIZZ / BLOODY MARY | 16 |
| MOËT CHANDON IMPÉRIAL BRUT NV | 18 |
| JUICES | 9 |
| Beetroot, apple, ginger | |
| Carrot, apple, lemon, ginger | |
| Seasonal greens | |
| Orange | |
| Grapefruit | |

HOT BEVERAGE —

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| Espresso / Macchiato | 4 | Americano | 4.5 |
| Latte / Cappuccino / Flat white | 5 | Matcha latte | 6 |
| Valrhona hot chocolate | 6 | French press | 6 |

LOOSE LEAF TEA BY RARE TEA —

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| English Breakfast | 5 |
| Lost Malawi | 6 |
| Rare Earl Grey | 6 |
| Tarry Lapsang Souchong | 7 |
| Pipacha Oolong | 9 |
| Hwangcha Yellow Tea | 10 |
| Emerald Green | 8 |
| Sencha | 8 |
| Genmaicha | 8 |
| Gyokuro | 12 |
| English Peppermint | 6 |
| Chamomile Flowers | 6 |
| Wild Rooibos | 9 |
| Lemon Blend | 6 |

