



BAKERY

BAKERY BASKET 18
Croissant / Chocolate croissant / Brioche /
Fruit Danish / Baguette
Served with butter, preserves and honey

TOAST 5
Heritage sourdough / Rye / White / Granary
Served with butter, preserves and honey

KIMCHI, BACON & CHEESE CROISSANT 9

ALMOND CROISSANT 7

FRUIT & CEREAL

SEASONAL FRUITS PLATTER 19
(ve) (gf) (h)

MIXED BERRIES 22
(ve) (gf) (h)

DORSET YOGHURT 5
Fruit flavoured or plain (v)

MATCHA, COCONUT & CHIA SEED PUDDING 17
Mango & dragon fruit (ve) (gf) (h)

SEASONAL BERRY GRANOLA 19
Greek yoghurt (v) (gf) (h)

ORGANIC CEREALS 10
Whole grain chocolate pops / Ancient grain hoops /
Gluten free corn flakes / Honey spelt puffs (h)
With banana / Seasonal berries - 14 / 20

SWEET

BUTTERMILK PANCAKES 19
Berry compote, maple syrup, salted butter (v)

FRENCH TOAST 19
Berry compote, maple syrup, whipped cream (v)

OATMEAL PORRIDGE 14
Caramelised banana, blueberries (v)

SIDES

Hollandaise sauce	3	Dukkha roasted tomato	6
Mushrooms (v) (h)	7	Grilled halloumi (ve)	6
Avocado with yuzu salt (ve)	7	Potato rosti (v)	6
Bacon	6	Chicken sausage /	6
Baked beans (ve)	5	Pork sausage	

COLD CUT & CHEESE

OSCIETRA CAVIAR 30G 155
Blini, eggs, chive, sour cream


WAGYU BRESAOLA 24
Pickles, olive


SMOKED SALMON 23
Blini, eggs, chive, sour cream, lemon

PROSCIUTTO HAM 30 MONTHS 22
Pickles, olive

ARTISAN CHEESES 23
Compote, crackers

SAVOURY CLASSICS

 BREAKFAST 32
Two eggs your way, grilled bacon, black pudding, pork sausage,
mushrooms, dukkha roaster tomato, sourdough toast

 VEGETARIAN BREAKFAST 27
Two eggs your way, sautéed spinach, potato rosti,
mushrooms, dukkha roaster tomato, sourdough toast (v)


EGGS BENEDICT / ROYAL / FLORENTINE 27 / 27 / 24
Prosciutto cotto / Smoked salmon / Spinach (v)

SCRAMBLED EGGS & SMOKED SALMON 26
Aberdeen smoked salmon, potato rosti (h)

OMELETTE 26
Choice of filling: Prosciutto cotto / Spinach / Comté cheese /
Mushrooms / Tomato / Confit peppers
Served with choice of toast

BOILED EGGS 17
Buttered toast (v)

BREAKFAST GOURMAND

 BREAKFAST BENTO 38
Salmon teriyaki, mushrooms, spinach salad,
steamed rice, Tamago egg, miso soup, sliced fruit (h)

AVOCADO & BURRATA TOAST 20
Isle of Wight tomato, arugula, salsa verde, pine nuts (v) (h)
With two poached eggs 26

HALLOUMI SHAKSHUKA 25
Aromatic tomato sauce, confit pepper, baked eggs,
sourdough (v) (h)

BEVERAGES

BELLINI / MIMOSA 17

YUZU FIZZ / BLOODY MARY 16

MOËT & CHANDON, “IMPÉRIAL” BRUT NV. 18

JUICES (h)
Beetroot, apple, ginger 12
Carrot, apple, lemon, ginger 12
Seasonal greens 13
Orange 11

SMOOTHIES (h)
Banana, oat, date, cardamom, pistachio 15
Avocado, honey, almond, lime 16
Acai, mixed berries, flaxseed, almond milk 21

HOT BEVERAGE

Espresso / Macchiato	5	Americano	6
Latte / Cappuccino	6	Matcha latte	8
Valrhona hot chocolate	9	Flat White	6

LOOSE LEAF TEA BY RARE TEA

English Breakfast	6
Rare Earl Grey	6
Tarry Lapsang Souchong	8
Pipacha Oolong	10
Hwangcha Yellow Tea	11
Emerald Green	9
Sencha	9
Genmaicha	9
Gyokuro	13
English Peppermint	7
Chamomile Flowers	7
Wild Rooibos	7
Golden Chai	9
Gyokuro	13

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements. Adults need around 2000 kcal a day. (gf) - gluten free, (ve) - vegan, (v) - vegetarian, (h) - healthy option

