

Breakfast Sharing Menu

£35 per person

Served family style down the centre of the table for you
and your guests to share and enjoy.



EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA

FRESHLY SQUEEZED ORANGE JUICE

FRESHLY BAKED PASTRIES 🌱

GREEK YOGHURT 🌱
homemade granola, honey

ELIZABETHAN SAUSAGE

FIELD MUSHROOMS

SCRAMBLED EGGS

HASH BROWNS

HOMEMADE BAKED BEANS

SOURDOUGH TOAST

ROASTED TOMATOES

SMOKED STREAKY BACON

sweet upgrade for the table - choose one
additional £5 per person

FLUFFY PANCAKES

select two toppings: seasonal berries, Chantilly cream, maple syrup,
chocolate sauce, or bacon

CARAMELISED BANANA 🌱

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

CRÈME BRÛLÉE FRENCH TOAST 🌱
berry compote

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

This is a sample menu and may change due to seasonal ingredients and availability. Please direct any enquiries related to food allergies or intolerance to your server.
We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens
during preparation. A discretionary 15% service charge will be added to the bill.